

Per Condividere

(SHARE)

BREAD BASKET	14.00
Olive oil and balsamic DF	
OLIVES	8.00
Mixed Australian olives with citrus & herbs GF DF	
SYDNEY ROCK OYSTERS	42/84
Jalapeno granita, lemon GF DF	
ANCHOVIES DON BOCARTE (48 GRS)	40.00
Focaccia DF GFA	
GNOCCHO FRITTO	16.00
San Daniele Prosciutto & cacio pepe sauce (2)	
ARANCINI	15.00
Taleggio, confit garlic & truffle aioli (3)	

Antipasti

BURRATTA	22.00
Creamy burrata, cherry tomato, basil oil & Sardinian flat bread GFA	
ANTIPASTO	28.00
San Daniele Prosciutto, Felino Salami, Wagyu Bresola House made vegetable pickles GF DFv	
CRUDO DI MARE	26.00
Bluefin tuna, toothfish, strawberry, tomato water & basil GF DF	
CALAMARI	24.00
Paprika salt & salsa verde GF* DF	
CARPACCIO DI MANZO	26.00
Raw beef, parmigiano, balsamic onions & asparagus GF	
EGGPLANT PARMIGIANA	24.00
Baked eggplant, tomato, mozzarella & basil GF DFA	

Primi

(HOUSE MADE PASTA)

TUNA CRUDO SPAGHETTI	37.00
Blue fin tuna crudo, olive oil, garlic & chilli GFA DFA	
AGNOLOTTI	36.00
Hand-pinched pasta filled with ricotta, lemon myrtle butter & roasted buckwheat	
FETTUCCINE AL RAGÙ	36.00
Slow-cooked wagyu ragù, red wine DF GFA	

Secondi

(FROM THE JOSPER OVEN)

BRANZINO	75.00
Whole grilled flounder, N'duja emulsion & lemon GF	
CHICKEN MILANESE	45.00
Crispy chicken cutlet, parmesan butter, lemon	
ROSEMARY LAMB CUTLETS	48.00
Lamb chops, rosemary, agridolce salsa verde & burnt lime GF	
TAGLIATA	78.00
Sliced grilled 400g scotch fillet, truffle butter & balsamic glaze GF	
PESCE ALA PUTTANESCA	48.00
Glacier 51 toothfish, tomato, anchovies, olive & caper sauce GF DF	

Contorni

ROSEMARY POTATOES	17.00
Crispy potatoes with garlic & herbs GF* DF	
SUGARLOAF CABBAGE	16.00
Grilled sugarloaf cabbage, hot honey & goat cheese GF	
FAGIOLINI	14.00
Charred green beans, garlic & toasted almonds GF DFA	
INSALATA	16.00
Mix green leaves, prosecco dressing GF DF	
ASPARAGUS	18.00
Asparagus, snowpea sprouts, ricotta GF	

Dolci

TIRAMISÙ ALLA NOCCIOLA	16.00
Hazelnut tiramisù with cocoa	
CHEESECAKE DI NEW YORK	16.00
Amarena cherry & vanilla bean	
CANNOLI SICILIANI	14.00
Crispy shells filled with ricotta, pistachio & orange zest	
CHOCOLATE CAKE	17.00
Mango sorbet & sour cherry sauce GF DF	
AFFOGATO CLASSICO	12.00
Vanilla gelato drowned in espresso GF ask staff about adding Amaros	
ARTISANAL SORBETS & GELATO	6.00 (PER SCOOP)

PLEASE ADVISE YOUR WAIT PERSON OF ANY DIETARIES OR ALLERGIES PRIOR TO ORDERING

ON SUNDAYS, ALL BILLS INCUR A 10% SURCHARGE, AND ON PUBLIC HOLIDAYS A 15% SURCHARGE.

1.5% MERCHANT FEE ON CREDIT CARD TRANSACTIONS