

Per Condividere

(SHARE)

BREAD BASKET	14.00
Olive oil and balsamic DFA	
OLIVES	8.00
Mixed Sicilian olives with citrus & herbs GF DF	
SYDNEY ROCK OYSTERS (A)	42/84
Pomodoro mignonette, lemon GF DF	
ANCHOVIES DON BOCARTE - SPAIN (48 GRAMS/100 GRAMS) (I)	40/60
Focaccia DF GFA	
GNOCCHO FRITTO	16.00
San Daniele Prosciutto & cacio pepe sauce (2)	
ARANCINI	15.00
Taleggio, confit garlic & truffle aioli (3) GFA	

Antipasti

BURRATA	22.00
Creamy burrata, cherry tomato, basil oil with toasted carasau GFA	
ANTIPASTO	28.00
Cured meat selection, house made vegetable pickles GF DF	
CARPACCIO DI TONNO (A)	28.00
Tuna, chives, capers, lemon, olive oil GF DF	
CALAMARI (I)	24.00
Paprika salt, mayo & salsa verde GF* DF	
CARNE CRUDA	26.00
Raw beef, capers, cimi di rapa, potato GF	
EGGPLANT PARMIGIANA	24.00
Baked eggplant, tomato, mozzarella & basil GF DFA	

Primi

(HOUSE MADE PASTA)

SPANNER CRAB & NETTLE BUTTER SPAGHETTI (A)	37.00
Garlic, chilli, confit tomato, lemon GFA	
FETTUCCINE AL RAGÙ	36.00
Slow-cooked wagyu ragù, red wine DF GFA	
JERUSALEM ARTICHOKE RAVIOLI	32.00
Cavolo nero, fennel, roasted almonds, prosecco butter	

Secondi

(FROM THE JOSPER OVEN)

CHICKEN MILANESE	45.00
Crispy chicken cutlet, parmesan butter, lemon	
ROSEMARY LAMB CUTLETS	48.00
Lamb chops, rosemary, agridolce salsa verde & burnt lime DF GF	
TAGLIATA	78.00
Sliced josper grilled 400g scotch fillet, truffle butter & balsamic glaze GF DFA	
GRILLED PESCE (A)	48.00
Josper grilled Murray Cod, colatura 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	
INSALATA	16.00
Mixed green leaves, prosecco dressing GF DF	
BRUSSEL SPROUTS	16.00
Watercress, radish, ricotta salata & white balsamic dressing GF*	

Dolci

TIRAMISÙ ALLA NOCCIOLA	16.00
Hazelnut tiramisù with cocoa	
SEMIFREDDO	16.00
Dulche de leche, almond & olive oil GF	
CANNOLI SICILIANI	14.00
Crispy shells filled with ricotta, pistachio & orange zest	
AFFOGATO CLASSICO	12.00
Vanilla gelato drowned in espresso GF ask staff about adding Amaros	
PAT NAT SGROPPINO	18.00
Lemon sorbet drowned in la violetta patio nat sparkling GF DF	
ARTISANAL SORBETS & GELATO	6.00 (PER SCOOP)

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

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

1.5% MERCHANT FEE ON CREDIT CARD TRANSACTIONS