

Aromi

Stuzzichini

Batemans bay rock oyster 6
Gnocco fritto, soft cheese, capocollo 7
Croquette, provolone, jalapeno mayo 4
Scallop kilpatrick, pancetta 8

Antipasti

Burrata, herloom tomato, basil oil, figs 34
Kingfish, orange, avruga caviar, nori seaweed 32
Mussel pot, tomato, chilli, toasted bread 34
Zucchini flowers, ricotta, lemon, spinach 24
Fried calamari, school prawns, whitebait, zucchini, tartare sauce 36
Prosciutto Parma 24 months, focaccina, buffalo mozzarella 31

Pasta

Scialatielli, clams, prawns, confit tomato, seaweed 49
Mafaldine arrabbiata, chilli, tomato, garlic, Moreton bay bug 53
Tortelli, Duck, pickled cherry, crispy kale, butter sage 45
Caserecce "Cacio e Pepe", pancetta, pecorino fondue 44
Spaghetto, zucchini, mozzarella, mint, walnuts 42

Secondi

Black Angus Fillet 250 gr, salsa verde, carrots, cocktail onion 58
Grainfed scotch Fillet 250gr, caponata, pinenuts 50
Lamb cutlets, peas, fregola, pistachio 47
John Dory, lemon, cos-lettuce, spring onion 55

Contorni

Chips 12
Iceberg lettuce, green tomato, cucumber, parsley, mint 16
Broccolini, asiago cheese 14

Dolci

Peach melba, raspberry, vanilla, almonds 18
Tiramisu 18
Italian gelato 5 (per scoop)
Affogato, frangelico 19
Cheeses board 40
Hard / soft / blue 15

6 course degustation menu at \$110

*15% surcharge applied for public holidays
Fees apply for credit cards payment*