

## SALUMI + FORMAGGI

|                        |    |
|------------------------|----|
| Mortadella             | 6  |
| Salami                 | 8  |
| San Daniele prosciutto | 11 |
| Nduja                  | 8  |
| Bresaola               | 10 |
| Buffalo mozzarella     | 8  |
| Parmigiano Reggiano    | 11 |
| Gnocco fritto          | 5  |
| Focaccia               | 5  |

## ANTIPASTI

|   |     |
|---|-----|
| Oysters, shallot + cucumber vinaigrette       | 4.5 |
| Wagyu tartare cannoli                         | 8   |
| Seared scallop, parsnip, witlof, lime         | 8   |
| Carrot crisp, bug tail, corn, salmon roe      | 9   |
| Seasonal vegetables + mint yogurt             | 11  |
| Baby pumpkin, parsley, seaweed                | 14  |
| Chargrilled quail, lemon emulsion             | 16  |
| Burrata, heirloom tomato, basil, pine nuts    | 21  |
| Calamari, prawns, capsicum, chilli            | 24  |
| Sashimi tuna, veal mayo, celery, caper leaves | 25  |

## INSALATA + VERDURA

|   |    |
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| Potato chips, herb seasoning                | 11 |
| Rocket, pear, parmesan, poppy seeds         | 13 |
| Grilled broccolini, garlic, chilli, almonds | 13 |

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## EXPRESS LUNCH

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| Spaghetti cacio e pepe 12pm - 3pm | 15 |
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## PASTA

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| Ricotta ravioli, eggplant, tomato, basil                            | 27 |
| Risotto, porcini mushroom, thyme                                    | 29 |
| Squid ink spaghetti, WA blue swimmer crab, chilli, tomato, fish roe | 33 |
| Cavatelli, pork sausage, broccoli                                   | 28 |
| Reginette, rabbit, hazelnuts, pecorino                              | 32 |

## MAINS

|   |    |
|---|----|
| Cone Bay barramundi, zucchini, mint, capers     | 39 |
| Pork chop cotoletta, fennel, cabbage, herbs     | 38 |
| Grilled spatchcock, mustard, rainbow chard      | 39 |
| Jack's Creek wagyu rump, beetroot, horse radish | 42 |
| 780g Cape Grim dry aged rib eye                 | 85 |

## DOLCI

|   |    |
|---|----|
| Bigné, white chocolate mousse, salted caramel | 5  |
| Tiramisu                                      | 13 |
| Raspberry tart, lemon myrtle                  | 15 |
| Pistachio panna cotta, orange, green tea      | 17 |
| <b>Gelato</b>                                 | 5  |
| Vanilla                                       |    |
| Chocolate                                     |    |
| Lemon sorbet                                  |    |
| Gelati of the day                             |    |

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|----------------------------|----|
| Cheese per 40g             | 12 |
| Selection of three cheeses | 29 |

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## FEED ME

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| Chef's selection for the table Min 2pax | 65pp |
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