

Freshly baked sourdough served with local extra virgin olive oil (vg)(gfo)	6
House-made Focaccia, local olive oil, rosemary, Vincotto (vg)	12
Smoky Bay Oysters, served natural or with spicy capsicum coulis (gf)	5/6ea
Croquette of blue royale potato, "Section 28" Monterosso, truffle, chive mayo (v)	10ea
Salumi selection, house made Giardiniera, sourdough (gfo)	29
Burrata, charred red peppers, black garlic emulsion, mint (v)(gf)	24
Cured Kingfish, vongole dressing, orange, pistachio, dill (gf)	27
Black Angus Tartare served with Carasau bread (gfo)	26
ADD 3 GRAMS OF "KAVIARI" STURGEON CAVIAR ON KINGFISH OR TARTARE	20
Chargrilled SA squid, sugo, capers, olives, basil, black olive dust (gf)	28
Paccheri, confit garlic, trio of tomato, Enoteca's sugo, stracciatella (v)(gfo)	29
Reginette, braised lamb ragù, Parmigiano Reggiano (gfo)	37
Caramelised onion and ricotta Tortelli, asparagus, spring peas, lemon oil (v)	37
Spaghetti chitarra, Blue swimmer crab, silverbeets, lemon, chilli (gf)	42
Whole chargrilled spatchcock, salmoriglio herb dressing, burnt lemon (gf)	42
Market fish, saffron vellutata, burnt onions, fava bean, salmon roe (gf)	44
400g chargrilled grass-fed scotch fillet, Enoteca's pepper sauce (gf)	69
ADD ENOTECA'S FLAVOURED BUTTER	5
Chargrilled eggplant "Parmigiana", tomato sugo, stracciatella, basil (gf)(v)	28
Roasted chat potatoes, confit garlic, rosemary, pink peppercorn salt (vg)(gf)	15
Cos lettuce, white witlof, rocket, aceto di mele dressing (vg)(gf)	15
Grilled broccolini, garlic pangrattato, lemon oil (vg)(gfo)	15
Heirloom tomato, whipped local ricotta, basil oil (v)(vgo)(gf)	15



(v) vegetarian

(vg) vegan

(gf) gluten free

(gfo) gluten free available

(vgo) vegan available

Please inform us of any dietary requirements or allergies.

A surcharge of 10% applies on Sundays & 20% on Public Holidays.

*No split bills, please