

## STUZZICHINI

**PANE FRESCO** .....2pp  
Sourdough, extra virgin olive oil & balsamic *gfo vg*

**COFFIN BAY OYSTER**  
Natural *gf* ..... 5ea  
Yuzu & shallot mignonette *gf* .....7ea

**ABROHLOS ISLAND SCALLOP**..... 9ea  
Woodfired scallop, herb butter *gf*

**ANCHOVY SOLDIER**.....9ea  
Housemade focaccia, Cantabrian Anchovy, tomato & oregano gazpacho, cucumber

**FIORE DI ZUCCA** ..... 10ea  
Crispy battered Zucchini Flower, Cacio e Pepe ricotta, Parmigiano & black truffle *v*

**WAGYU BRESAOLA CROSTINO** .....10ea  
Pinsa Romana, cured wagyu bresaola, rocket pesto, aged balsamic, Section 28 Montforte (*contains nuts*)

**ARANCINI AL PROSCIUTTO** .....19  
Prosciutto & saffron rice balls, Provolone cheese, Calabrian aioli, Parmigiano (4pcs) *v*

## ANTIPASTI

**PROSCIUTTO E OLIVE**.....19  
Prosciutto di Parma, marinated olives, cornichons *gf*

**BURRATA** ..... 26  
Compressed peach, peach crumble, chilli, mint (*contains nuts*) *gf v*

**WOODGRILLED CAPSICUM** ..... 19  
Cannelini hummus, aleppo pepper & Pinsa Romana *gf vg*

**WOODGRILLED QUAIL** ..... 19  
With sweet potato puree & salmoriglio *gf*

**POLPO ALLA GRIGLIA**..... 28  
Woodfired octopus, calabrese pesto, gochujang oil (*contains nuts*) *gf*

**CURED KINGFISH**.....28  
Citrus-cured Kingfish, zesty green aguachile, cucumber, Jalapeño & nori crisp *gf*

**BEEF CARPACCIO**.....24  
Black Angus Carpaccio, 'Section 28' La Saraca, salsa tonnata, caperberries & Tarragon *gf*

## PASTA

**GNOCCHI ASSISI** .....29  
Handrolled gnocchi, spicy tomato sugo, garlic & parsley *v*

**TAGLIATELLE** .....38  
Fresh pasta ribbons, Black Angus short-rib ragu, Pecorino Romano *gfo*

**LINGUINE** .....42  
with SA Blue swimmer crab, chilli, lemon & parsley *gfo*

**RAVIOLI** ..... 38  
Handmade saffron pasta, slow braised Osso buco filling, bone marrow reduction, zesty gremolata & Parmigiano

**MEZZE MANICHE** .....36  
Short tube pasta with Tuscan kale pesto emulsion, fennel-spiced pork sausage, broccoli & chilli *gfo*

## SECONDI

**PESCE DEL GIORNO** .....POA  
Market fish, herb salmoriglio, roasted cherry tomatoes, olives and potatoes *gf*

**MELANZANA** ..... 28  
Charred Eggplant Steak, vegan demi-glace, parsnip purée, King Oyster mushrooms & gremolata *gf vg*

**300GR SCOTCH FILLET** ..... 49  
300gr woodfired Scotch Fillet, pepper sauce *gf*  
*add truffle butter 5*

**COTOLETTA DI POLLO**.....36  
1/2 deboned free-range Panko crumbed chicken, pearl onion & cornichon crème, kohlrabi slaw

**LAMB SHOULDER** .....42  
Braised Lamb Shoulder with a balsamic reduction & honey-mint Jus *gf*

**DRY AGED SPECIAL** .....POA  
In-house dry aged beef, woodfired and served with seasonal garnish

## CONTORNI

**POTATOES** ..... 15  
Roasted potatoes, rosemary-lemon salt, parsley *vg gf*

**GRILLED GREENS** .....16  
Woodfired broccolini, snow peas & zucchini, preserved lemon dressing, almonds *gf vg*

**INSALATA MISTA** .....14  
Refreshing green leaves, cherry-vinegar dressing *gf vg*

**PANZANELLA SALAD**.....16  
Ripened Heirloom tomatoes, cucumber, olives, red onion, basil, oregano & rustic bread *vg*

*gf - gluten free . v - vegetarian . vg - vegan . gfo - gluten free option*

*Wage surcharge of 10% applies on Sundays, 20% on Public Holidays . No split bills, please . Card transactions will incur a 1-2% fee*