

STUZZICHINI

PANE FRESCO2pp
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 CROSTINO10ea
Pinsa Romana, cured wagyu bresaola, rocket pesto, aged balsamic, Section 28 Montforte (*contains nuts*)

ARANCINI AL PROSCIUTTO19
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 *vg gfo*

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 ASSISI29
Handrolled gnocchi, spicy tomato sugo, garlic & parsley *v*

TAGLIATELLE38
Fresh pasta ribbons, Black Angus short-rib ragu, Pecorino Romano *gfo*

LINGUINE42
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 MANICHE36
Short tube pasta with Tuscan kale pesto emulsion, fennel-spiced pork sausage, broccoli & chilli *gfo*

SECONDI

PESCE DEL GIORNOPOA
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 SHOULDER42
Braised Lamb Shoulder with a balsamic reduction & honey-mint Jus *gf*

DRY AGED SPECIALPOA
In-house dry aged beef, woodfired and served with seasonal garnish

CONTORNI

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

GRILLED GREENS16
Woodfired broccolini, snow peas & zucchini, preserved lemon dressing, almonds *vg gf*

INSALATA MISTA14
Refreshing green leaves, cherry-vinegar dressing *vg gf*

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