

STUZZICHINI & ANTIPASTI

PANE FRESCO 3pp
Sourdough, extra virgin olive oil & balsamic *gfo vg*

COFFIN BAY OYSTER
Natural gf 6ea
Yuzu & shallot mignonette gf 7ea

ABROHLOS ISLAND SCALLOP 9ea
Grilled scallop, porcini paste, miso butter, leek ash *gf*

ANCHOVY SOLDIER 9ea
Cantabrian anchovy on housemade focaccia, cannellini bean purée, burnt lemon oil, salsa verde *gfo*

PROSCIUTTO e OLIVE MARINATE 19
Prosciutto di Parma, marinated olives, cornichons *gf*

BURRATA 27
Fresh burrata, radicchio, fennel & orange salad, pine nuts, blood orange dressing (*contains nuts*) *gf v*

CAROTE AUTUNNALI 19
Charred baby rainbow carrots, pickled carrot, butterbean purée, smoked almond crumb, rosemary oil (*contains nuts*) *vg gf*

QUAGLIA ALLA GRIGLIA 19
Woodgrilled quail, sweet potato purée, quail jus, salmoriglio dressing *gf*

GNOCCHI 34
Handrolled gnocchi, sautéed mushroom, Monterosso & Parmigiano sauce, parsley *v*

PAPPARDELLE 39
Hand-cut pappardelle, slow-cooked lamb ragu, rosemary, Pecorino Romano *gfo*

MEZZE MANICHE ASSISI 29
Tomato sugo, chilli, garlic, Parmigiano & parsley *v gfo*

BRODETTO DI PESCE POA
Market fish, seafood broth, Coffin Bay vongole, dill & fennel herb oil *gf*

CAULIFLOWER 29
Charred Cauliflower, Calabrian-style capsicum sauce, crispy chickpeas, pickled raisins, Pistachio pesto *gf vg*

300GR SCOTCH FILLET 53
300gr woodfired Scotch Fillet, pepper sauce *gf*
add smoked butter 4

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

WINTER VEGETABLES 16
Woodfired brussel sprouts & cauliflower, lemon & caper vinaigrette, aged balsamic, hazelnuts (*contains nuts*) *vg gf*

BLACK ANGUS SLIDER 12ea
Woodrilled Black Angus beef patty, truffle aioli, taleggio & caramelised onion on a toasted milk bun

CROSTINO DI FEGATINO 8ea
Sourdough ciabatta, chicken liver mousse, marsala gel & vincotto-soaked raisins *gfo*

ARANCINI CACIO E PEPE 19
Crispy risotto balls with Pecorino, Parmigiano, Provolone, & black pepper, with a truffle aioli (4pcs) *v*

CALAMARI FRITTI 23
Fried South Australian Squid, burnt lemon, fennel salt, served with salsa verde aioli

ORA KING SALMON 29
Fennel-cured salmon, Enoteca's XO dressing, toasted hazelnuts, pickled fennel (*contains nuts*) *gf*

BEEF CARPACCIO 27
Sliced Black Angus, 'Section 28' La Saraca, salsa tonnata, caperberries, tarragon *gf*

POLPO ALLA GRIGLIA 29
Woodfired octopus, sautéed cannellini beans, confit cherry tomatoes, nduja oil, gremolata *gf*

PASTA

RAVIOLI 39
Handmade saffron pasta, braised Osso buco filling, bone marrow reduction, gremolata & Parmigiano

LINGUINE 42
SA King prawns, cherry tomato, chilli, lemon, parsley *gfo*

MEZZE MANICHE CARBONARA 37
Short tube pasta, guanciale, smoked egg yolk, Pecorino Romano, black pepper *gfo*

SECONDI & CONTORNI

COTOLETTA DI POLLO 38
1/2 deboned free-range Panko crumbed chicken, pearl onion & cornichon crème, kohlrabi slaw

LAMB SHOULDER 43
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

INSALATA DI RUCOLA 16
Rocket, radicchio, pear, pomegranate, toasted walnut (*contains nuts*) *vg gf*

CAPSICUM PANZANELLA 15
Roasted capsicum, rustic bread, pickled red onion, olives, capers, parsley & smoked paprika *vg*