

STUZZICHINI & ANTIPASTI

PANE FRESCO 3pp

Sourdough, extra virgin olive oil & balsamic *gfo vg*

SMOKY 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*

BURRATA 28

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

CAROTE GRIGLIATE 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*

PASTA

PESCE DEL GIORNO POA

Woodgrilled Market fish, lemon & herb salmoriglio, roasted cherry tomato, olives and potatoes *gf*

CAULIFLOWER 29

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

300GR SCOTCH FILLET 54

300gr woodfired Scotch Fillet, pepper sauce *gf*
add smoked butter 4

POTATOES 16

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

GRILLED GREENS 16

Woodfired snow peas, zucchini, broccolini & long beans, lemon, anchovy & balsamic dressing, almonds (*contains nuts*) *gf*

BLACK ANGUS SLIDER 12ea

Woodrilled Black Angus beef patty, truffle aioli, taleggio & caramelised onion on a toasted milk bun

FIORI DI ZUCCA 10ea

Battered zucchini flowers, cacio e pepe & ricotta filling, truffle, Parmigiano Reggiano *v*

ARANCINI AL PROSCIUTTO 19

Crispy risotto balls with Prosciutto & saffron, Provolone cheese, Calabrian aioli, Parmigiano (4pcs)

PROSCIUTTO e OLIVE MARINATE 19

Prosciutto di Parma, marinated olives, cornichons *gf*

ORA KING SALMON 29

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

BEEF CARPACCIO 28

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*

RAVIOLI 39

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

LINGUINE 42

SA King prawns, cherry tomato, chilli, lemon, parsley *gf v*

MEZZE MANICHE CARBONARA 37

Short tube pasta, guanciale, smoked egg yolk, Pecorino Romano, black pepper *gfo*

SECONDI & CONTORNI

COTOLETTA DI POLLO 39

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, cos, snow pea tendrils, pepita seeds, apple, champagne vinegar dressing *vg gf*

PANZANELLA 16

Heirloom tomatoes, croutons, pickled onion, basil, oregano, cucumber, olives *v*