

## 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*

## PASTA

**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*

**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 *gfo*

**MEZZE MANICHE CARBONARA** ..... 37

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

## SECONDI & CONTORNI

**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*

**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 *vg*