

## STUZZICHINI & ANTIPASTI

**PANE FRESCO** ..... 3.5pp  
Sourdough, olive oil & balsamic, house made chilli *gf* *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  
Gazpacho, cherry tomato medley, pickled green tomato, basil oil, herb pangrattato *gfo v*

**WAGYU BRESAOLA** ..... 23  
Cured wagyu beef, pickled guindilla chilli, Parmigiano *gf*

**PEPERONATA** ..... 19  
Charred and marinated capsicum, pine nut pesto, cannellini puree, smoked almonds, focaccia *vg gfo*

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

**MEZZE MANICHE** ..... 29  
Tomato sugo, stracciatella, basil oil *v vgo gfo*

**GNOCCHI** ..... 34  
Handrolled gnocchi, basil pesto, asparagus, peas, whipped citrus ricotta, preserved lemon oil (*contains nuts*) *v*

**TAGLIATELLE** ..... 39  
Hand-cut long pasta ribbons, Angus short rib ragu, grated Parmigiano Reggiano *gfo*

**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  
Woodgrilled 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 MELONE** ..... 19  
Prosciutto San Daniele, pickled rockmelon *gf*

**KINGFISH CRUDO** ..... 29  
Cured SA kingfish, calamansi & limoncello vinaigrette, green apple, fennel, green chilli oil, dill *gf*

**BEEF CARPACCIO** ..... 28  
Potato crisps, truffle aioli, quattro formaggio cold fondata, rocket, lemon oil *gf*

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

## PASTA

**RAVIOLI** ..... 39  
Handmade pasta, braised Osso buco filling, veal & bone marrow sauce, gremolata, Parmigiano

**LINGUINE** ..... 42  
SA King prawns, nduja vodka sauce, spicy pangrattato *gfo*

**CAMPANELLE** ..... 37  
Slow cooked duck ragu in bianco, porcini mushroom, Parmigiano Reggiano *gfo*

## SECONDI

**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

## CONTORNI

**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*