

STUZZICHINI & ANTIPASTI

PANE FRESCO 3.5pp
Sourdough, olive oil & balsamic, house made chilli *gfo vg*

SMOKY BAY OYSTER (A)
Natural gf 6ea
Yuzu & shallot mignonette 7ea

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

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

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 capsicum, Romesco sauce, cannellini puree,
toasted almonds, house made focaccia (*contains nuts*) *vg gfo*

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

PASTA

CAVATELLI ASSISI 29
Small shell pasta, tomato sugo, chilli, garlic, parsley,
freshly grated Parmigiano Reggiano *v vgo gfo*

GNOCCHI 35
Handrolled potato gnocchi, four cheese sauce,
sauteed mushroom, porcini, parsley *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 (A)*

CAULIFLOWER 29
Charred Cauliflower, Romesco sauce,
crispy chickpeas, pickled raisins, Pistachio pesto *gf vg*

300GR SCOTCH FILLET 55
300gr woodfired Scotch Fillet, pepper sauce *gf*
add smoky honey butter 4

POTATOES 16
Roasted potatoes, rosemary salt, lemon, parsley *vg*

GRILLED GREENS 17
Woodfired snow peas, zucchini, broccolini & long beans,
lemon, anchovy & balsamic dressing, almonds *gf (l)*

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 OLIVE 19
Prosciutto San Daniele, mixed olives, cornichons *gf*

KINGFISH CRUDO 29
Cured SA kingfish, calamansi & apple vinaigrette,
green apple, fennel, green chilli oil, dill *gf (A)*

BEEF CARPACCIO 28
Potato crisps, truffle aioli, quattro formaggio fondata,
wild rocket, lemon oil *gfo*

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

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

LINGUINE 43
SA King Prawns, nduja vodka sauce, spicy pangrattato *gfo (A)*

CAMPANELLE 37
Short bell-shaped pasta, Pork & fennel sausage ragu,
broccoli puree, crispy kale *gfo*

SECONDI

COTOLETTA DI POLLO 39
1/2 deboned free-range Panko crumbed chicken,
pearl onion & cornichon crème, kohlrabi slaw

LAMB SHOULDER 46
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 RADICCHIO 17
Radicchio, cos, witlof, beetroot, orange,
citrus & honey vinaigrette *v gf*

PANZANELLA 17
Heirloom tomatoes, croutons, pickled onion, basil,
oregano, cucumber, olives *vg gfo*