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 10ea
Grilled scallop, porcini paste, miso butter, leek ash *gf (A)*

ANCHOVY MARRIAGE TOAST 12ea
Toasted baguette, anchovy duo, cherry tomato chutney, kombu lemon butter *gfo (I)*

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*

CROCHETTE AL PROSCIUTTO 20
Potato croquettes with Prosciutto & Provolone, spicy calabrian mayo, Parmigiano Reggiano (3pcs)

BURRATA 29
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 20
Woodgrilled quail, sweet potato purée, quail jus, salmoriglio *gf*

PROSCIUTTO E OLIVE 20
Prosciutto San Daniele, mixed olives, cornichons *gf*

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

BEEF CARPACCIO 29
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 (I)*

PASTA

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

GNOCCHI 36
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*

RAVIOLI 39
Handmade pasta, braised osso buco filling, veal & bone marrow reduction, gremolata, Parmigiano

LINGUINE 45
Moreton Bay bugs, vodka sauce, nduja, parsley spicy pangrattato *gfo (A)*

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

SECONDI

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 56
300gr woodfired Scotch Fillet, pepper sauce *gf*
add smoky honey butter 4

COTOLETTA ALLA CAESAR 39
1/2 Panko crumbed chicken, cos, radicchio & pancetta salad, Caesar dressing, Parmigiano, anchovy

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

POTATOES 17
Roasted potatoes, rosemary salt, lemon, parsley *vg*

GRILLED GREENS 18
Woodfired snow peas, zucchini & broccolinl, lemon, anchovy & balsamic dressing, almonds *gf (I)*

INSALATA DI RADICCHIO 18
Radicchio, cos, witlof, beetroot, orange, citrus & honey vinaigrette *v gf*

POMODORINI 18
Cherry tomatoes, cucumber, pickled red onion, oregano, basil, smoked paprika vinaigrette *vg gf*

Wage surcharge of 5% applies on Saturdays, 10% on Sundays, 20% on Public Holidays • No split bills, please
gf - gluten free • v - vegetarian • vg - vegan • gfo - gluten free option • (I,A,M) - Seafood origin