

MENU



ANTIPASTI

Cantabrian Spanish anchovies, chargrilled crostini ^(DF)	12
‘Ascolana’, green Sicilian olives, nduja stuffed, fried	14
‘Vitello Tonnato’ thinly sliced poached veal, tuna mayo, capers, saltbush ^(GF/DF)	24
‘Swordfish ceviche’ mushroom soy jelly, fried vermicelli ^(GF/DF)	24
‘Burrata, That’s Amore cheese’, fresh black figs, prosciutto shard, sweet balsamic	26
Daily shucked oysters, watermelon jalapeno grape dressing, fresh lemon ^(GF/DF)	30/60
Salumi plate; Mr Cannubi culatello, Norca salami, Wagyu bresaola, guindillas, grana padano baked focaccia	30

SMALL PLATES

Ricotta, eggplant, basil, croquette, tomato chutney (2)	10
Zucchini flower, crispy batter, chicken rillet, smokey plum sauce (1) ^(GF)	12
King prawn, butterflied, roasted, XO, herb salad (1) ^(GF/DF)	14
Pork Belly skewer, compressed apple, honey mustard dressing chicharron (1) ^(GF/DF)	14
WA Octopus, confit, cumquat pickled cucumber, melba toast	14

PASTA / RISOTTO

‘Gnocchi Sorrentina’ homemade potato gnocchi, blistered heirloom tomatoes, basil, buffalo mozzarella ^(V)	38
‘Trottolo Lamb’ spiral shaped fresh pasta, white wine braised lamb shoulder, golden raisin,tuscan cabbage	42
‘Spaghettini’ king prawn, local clams, garlic, chilli, fish stock, bottarga	44
‘Duck n Beetroot risotto’, confit duck legs, roasted shaved baby beetroots, sorrel ^(GF)	40

SECONDI

Porterhouse steak, grass fed Angus MB4 collection, 300g served with white root vegetable puree, witlof, green peppercorn sauce ^(GF)	58
‘Cotoletta’ Veal rib eye, golden herb crumb, yuzu ailoi, shaved cabbage, pecorino	50
‘Rack of lamb’ London valley lamb, zucchini ribbon, blood orange nduja sauce	54
Fish of the day - wait staff to advise (MP)	MP

SIDES

Shoe-string fries ^(GF/DF/V)	14
‘Autumn Greens’ sauteed, persian ricotta, pink peppercorn ^(GF/V)	14
Mixed salad leaves, shaved radish, citrus dressing ^(GF/DF/V)	14
‘Cauliflower Gratin’, baked cauliflower, bechamel, parmesan herb crust ^(V)	14
Duck fat chat potatoes, rosemary, sea salt ^(GF/DF)	14

V – Vegetarian GF - Gluten Free DF - Dairy Free N - Contains Nuts

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.
Pricing and Menu items subject to change.