

# MENU



## ANTIPASTI

|  |       |
|--|-------|
| Cantabrian Spanish anchovies, chargrilled crostini <sup>(DF)</sup>   | 14    |
| 'Ascolana', green Sicilian olives, nduja stuffed, fried  | 14    |
| Beef Carpaccio, thin sliced beef fillet, baby capers, parmesan custard rocket leaves, cured egg yolk <sup>(GF)</sup> | 28    |
| 'Ocean Trout Crudo' dill cured, celery relish, pickled jalapeño, lemon thyme honey gel <sup>(DF/GF)</sup>            | 26    |
| Salumi plate, sliced Prosciutto di Parma, salami cotto, capocollo, guindilla, grana padano, house baked focaccia     | 32    |
| Burrata 'That's Amore Cheese' mustard fruit pears, black Ligurian olives <sup>(GF)</sup>                             | 26    |
| Daily shucked oysters, lemongrass vodka, green chilli, shallot mignonette, fresh lemon <sup>(DF/GF)</sup>            | 30/60 |

## SMALL PLATES

|  |    |
|--|----|
| Crispy Quail, buffalo style dredge, mandarin hot sauce, pickled green tomato                   | 18 |
| King prawn, butterflied, roasted, green mango dressing, papaya, lime (1) <sup>(GF/DF)</sup>    | 16 |
| Zucchini flower, crispy batter, butternut squash, goats curd, grape must (1) <sup>(GF/V)</sup> | 14 |
| 'Raviolo' spiced ricotta filled, globe artichoke fricassee, beurre noisette (1) <sup>(V)</sup> | 16 |
| Half shell Scallops, oven baked, roasted pepper salsa, basil crust (2) <sup>(DF)</sup>         | 18 |

## PASTA / RISOTTO

|   |    |
|---|----|
| 'Spaghetti Gamberi' king prawns, cherry tomatoes, brandy, seafood bisque  | 44 |
| 'Mezze Maniche' small tube shaped pasta, Chianti braised beef cheek ragù, herb gremolata                          | 42 |
| 'Gnocchi Pugliese' house made potato dumplings, broccolini cream, florets, black olives, almonds <sup>(V/N)</sup> | 38 |
| 'Porcini & Chicken Risotto', slow-cooked free range Maryland, porcini mushroom ragù <sup>(VO/GF)</sup>            | 38 |

## SECONDI

|   |    |
|---|----|
| Porterhouse grass fed Angus MB4 300g, sweet carrot, carrot mustard, brandy green peppercorn sauce <sup>(GF)</sup> | 58 |
| 'Cotoletta' pork rib eye, golden crumb, parsnip purée, green goddess dressing, sage                               | 52 |
| Lamb shank, forequarter lamb, Pedro Ximénez braised, chopped charred beans, pomme purée                           | 52 |
| Fish of the day - Wait staff to advise  | MP |
| Butcher's Cut of the day  | MP |

## SIDES

|   |    |
|---|----|
| Shoe-string fries <sup>(GF/DF/V)</sup>                                  | 14 |
| Mixed salad leaves, shaved radish, citrus dressing <sup>(GF/DF/V)</sup> | 14 |
| Broccolini, garlic, chilli, mushroom xo <sup>(GF/V)</sup>               | 14 |
| Brussels sprouts, burnt honey, Prosciutto di Parma <sup>(GF/DF)</sup>   | 14 |
| Potato mash, creamy potato, pecorino gratinated, chives <sup>(GF)</sup> | 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.

Public Holiday surcharge may apply.