

BREAD & FOCACCIA \$10

evoo, tomato butter

NSW SYDNEY ROCK OYSTER \$6 EACH

Blood orange gel, finger lime



2 COURSES \$68 PER PERSON	3 COURSES \$80 PER PERSON	4 COURSES \$98 PER PERSON
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STARTERS

CHOICE OF

CARBONARA ARANCINI Carbonara-style, guanciale, pecorino cheese	SMOKED BURRATA Zucchini alla scapece, lemon, toasted pistachios, basil, evoo	FUNGHI PORCINI Charcoal-roasted porcini, creamy parmigiano reggiano, thyme, aged balsamic, evoo	HIBACHI LAMB SKEWER Hibachi-grilled lamb skewer, eggplant mayo, crispy kale
WAGYU TONNATO Slow-cooked, torch-seared Wagyu, tonnato sauce, demi-glace, toasted pine nuts, fresh herbs	WAGYU TARTARE Oysters – Sydney, NSW Hand-cut Wagyu tartare, Sydney rock oyster, yuzu, solid herb oil, chives Add Caviar + \$9	GRILLED CALAMARI +6 Australia Lightly grilled calamari, miso, cannellini bean cream, 'nduja oil, mandarin, green breadcrumbs	RICCIOLA CRUDA +\$6 Spencer Gulf, SA Ricciola kingfish, yellow tomato consommé, fennel pickles, finger lime, basil oil

PASTA

CHOICE OF

TONNARELLI +\$6 Squid-ink pasta, blue swimmer crab, spicy pork 'nduja, prawn bisque	CACIO E PEPE Spaghetti, pecorino romano, black pepper, Amaebi prawn tartare Add Scampi Caviar + \$10	PACCHERI DUCK RAGÙ House-made paccheri, slow-cooked duck white ragù, 36-month parmigiano reggiano, thyme	RISOTTO AI FUNGHI Wild mushroom risotto, dried porcini, crispy parmesan
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MAINS

CHOICE OF

GUANCIA DI MANZO Slow-cooked beef cheek, truffle mash, crispy parsnip, green peas, beef jus Upgrade to Wagyu Striploin MB 9+ + \$8	SLOW COOKED WAGYU MB 9+ Leek, potato parmentier, Appennino dried porcini, parsley salsa verde, mustard seeds, beef jus	ZUPPA DI PESCE +6 Pan-seared fish, Australian prawn bisque, pork 'nduja, herb breadcrumbs
HAPUKA New Zealand Pan-seared hapuka, roasted capsicum, Taggiasca olives, finger lime, yellow tomato consommé	MURRAY COD +6 Spring Bay Pan-roasted Murray cod, smoked mussel velouté, braised baby fennel, lemongrass gel, chive oil	KING OYSTER MUSHROOM Roasted king oyster mushroom, celeriac purée, porcini, hazelnut, pickled shallot, thyme, mushroom jus

DESSERTS

CHOICE OF

TIRAMISÙ Classic Italian tiramisù, caffè, mascarpone, cocoa powder	PANNA COTTA Passion fruit panna cotta, brioche crumble, ruby chocolate gelato	CHOCOLATE FONDANT Warm chocolate fondant, Amarena cherry gelato	BABÀ Rum babà, vanilla cream, candied orange, whipped cream
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Please note groups of 6 people or more will incur a 10% service charge. A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays.
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. Please inform our staff of any allergies or dietary requirements.