



Housemade Focaccia	10
Oysters	6ea
Crocchetta of the Day	7ea
Fried Artichoke herb oil	9ea
Consorcio Anchovies lemon	12
Cacio e Pepe ‘chips & dips’	14
Confit Duck Terrine fig, soft herbs	29
Salmon Crudo crème fraiche, dill, lemon	30
Cauliflower Fritti taleggio fonduta, crispy kale, sesame (v,s)	27
Fried Burrata tomato sugo, basil (v)	28
Risotto squid ink, cuttlefish, parsley (gf)	35
Lasagna slow cooked beef, bechamel, tomato	34
Gnocchi pumpkin, sage, parmesan (v)	32
Eggplant Parmigiana (v)	38
Barramundi black olive, tomato, potato salad, parsley crumb	48
Pork Neck spinach, king brown mushroom, jus (gf)	48
Roasted Octopus potato, yoghurt, chilli	48
400g Dry Aged Sirloin (gf,df)	89
Chat Potatoes chives, parmesan (gf,v)	15
Roasted Market Vegetables (v,gf,df)	15
Rocket Salad parmesan, white balsamic (v)	15

BYO available | \$15p/bottle

All cards will incur a 1.65% processing fee.

A 15% surcharge applies on all public holidays. A 10% surcharge applies on Sunday.

D E S S E R T
M E N U

Pistacchio Tiramisu ⁽ⁿ⁾ 16

Vanilla Cheesecake ⁽ⁿ⁾ 18
blueberry foam, caramelized peanuts

Chocolate Bonet 17
orange ice cream, salted caramel

Sorbet 6

Affogato Liqueur 18

Cheese 22
condiments

DESSERT WINES

2016 Cantine di Dolinova
Moscato di Sardegna, Sardinia, Italy 15

2021 Corrado Tonelli
'Visner' Sangiovese - Montepulciano-Visciole,
Marche, Italy 14

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C L A S S I C O SET MENU

3 Courses | 69 pp

Housemade Focaccia 10

Oysters 6ea

Crocchetta of the Day 7ea

Fried Artichoke herb oil 9ea

Consorcio Anchovies lemon 12

Cacio E Pepe 'chips & dips' 14

Confit Duck Terrine fig, soft herbs

Salmon Crudo crème fraiche, dill, lemon

Cauliflower Fritti taleggio fonduta, kale, sesame (v,s)

Risotto squid ink, cuttlefish, parsley (gf)

Lasagna slow cooked beef, bechamel, tomato

Gnocchi pumpkin, sage, parmesan (v)

Eggplant Parmigiana (v)

Barramundi black olive, tomato, potato, parsley crumb

Pork Neck spinach, king brown mushroom, jus (gf)

Dry Aged Sirloin (gf,df) (+20pp)

Chat Potatoes chives, parmesan (gf,v) 15

Roasted Market Vegetables (v,gf,df) 15

Rocket Salad parmesan, white balsamic (v) 15

BYO available | \$15p/bottle

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