

ICONIC SRG VENUES UP TO  
**50% OFF**

3-COURSE MENU & SIDES  
\$62.50pp

**ADD 2g WA Winter Black Truffle - 14**

**ENTREE**

Vitello tonnato, anchovy crumble, pickled eschallot (df)  
Beetroot salad, whipped feta, puffed rice  
Salmon tartare, lime dressing, fried leek

**PASTA**

Risotto cacio e pepe, lime (gf)  
Casarecce bolognese, napoli sauce, parmesan  
Gnocchi, pumpkin purée, pecorino, sage (v)  
**ADD: Cacio E Pepe Wheel +\$15pp**

**MAIN COURSE**

Pork collar, cauliflower, rosemary jus (gf, df)  
Barramundi, fregola sarda, mussels, parsley (df)  
Roasted cabbage, hot honey, cottage cheese (gf, v)

**SIDES**

Chat potatoes, parmesan, chives (gf)  
Rocket salad, balsamic, parmesan (gf, v)

**SOFT AMARO SPRITZ \$16**

Seabourne After Dark Amaro, Campari, lemon, sparkling wine

**ADD ONS**

Housemade focaccia (df) – 10  
Oysters (gf, df) – 7ea  
Crocchetta of the day – 7ea  
Fried artichoke, herb oil (df) – 9ea  
Consortio anchovies, lemon – 12  
Cacio e pepe “chips & dips” – 14

**ADD: Tableside Affogato \$12pp, +\$6p for Liquor**

*noi*

Menus are subject to change without notice.

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee. A 15% surcharge applies on all public holiday

Cacio E Pepe Wheel if added on must be ordered by the whole table.