



Housemade Focaccia	10
Oysters (A) (gf,df)	7ea
Crocchetta of the Day	7ea
Fried Artichoke herb oil	9ea
Consorcio Anchovies lemon (I)	12
Cacio e Pepe ‘chips & dips’	14
[+14] Add 2g WA Winter Black Truffle	
Vitello Tonnato anchovy crumble, pickled shallot (I) (df)	29
Salmon Tartare lime dressing, fried leek (A) (df)	32
Beetroot Salad whipped feta, puffed wild rice (v,gf)	27
Fried Burrata tomato sugo, basil (v)	28
Risotto squid ink, cuttlefish, parsley (I) (gf)	35
Lasagna slow cooked beef, bechamel, tomato	34
Gnocchi pumpkin, sage, parmesan (v)	32
Eggplant Parmigiana (v)	38
Barramundi fregola sarda , mussels, parsley (A)	48
Pork Collar cauliflower, rosemary jus (gf)	48
Roasted Cabbage hot honey, cottage cheese (gf)	36
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,gf)	15

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.

DESSERT

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 SET MENU

3 Courses | 69 pp

Housemade Focaccia 10

Oysters 7ea (A) (gf,df)

Crocchetta of the Day 7ea

Fried Artichoke herb oil 9ea

Consorcio Anchovies lemon 12

Cacio e Pepe 'chips & dips' 14

Vitello Tonnato anchovy crumble, pickled shallot (A) (df)

Beetroot Salad whipped feta, puffed rice (v,gf)

Salmon Tartare lime dressing, fried leek (df)

Risotto Cacio & Pepe lime (gf,v)

Casarecce Bolognese napoli sauce, parmesan

Gnocchi pumpkin puree, pecorino, sage (v)

Pork Collar cauliflower, rosemary jus (gf,df)

Barramundi fregola sarda, mussels, parsley (A) (df)

Roasted Cabbage hot honey, cottage cheese (gf,v)

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

Chat Potatoes chives, parmesan (gf,v) 15

Rocket Salad parmesan, white balsamic (v,gf) 15

BYO available | \$15p/bottle

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