

A La Carte

Per Cominciare

Focaccia Warm Focaccia, Olive Oil	8
Pane Riva Bread Basket, Olive Oil, Cultured Butter v	18
Olive Citrus Marinated Sicilian Olives GF	12
Ostriche Sydney Rock Oyster, Mignonette, Lemon (A) GF, DF	8ea

Antipasti

Granchio Spanner Crab, Capsicum, Celery, Confit Tomato, Baby Gem Lettuce (A) GF, DF	39
Tartara Wagyu Beef Tartare, Macadamia, Black Truffle, Parmigiano GF, N	37
Rapa Rossa Smoked Beetroot, Buffalo Mozzarella, Pistachio, Blood Orange v, GF, N	31
Cicale Moreton Bay Bugs Tempura, Seasonal Vegetables, Agrodolce (A) GF, DF	42
Tonno Tuna Carpaccio, Tuscan Olive Oil, Candied Lemon, Baby Cos (A) GF, DF	39

Primi

Gnocchi Hand-Rolled Gnocchi, Pumpkin, Tuscan Cabbage, Taleggio, Almond v, N	38
Paccheri Slow Cooked Beef Ragù, Pecorino Cream, Basil	41
Tortellone Baccalà, Puttanesca, Parsley (A)	44
Risotto Al Nero Ama Ebi Prawns, Squid Ink, Saffron, Rainbow Chard (A) GF	48

Secondi

Merluzzo Blue Eye Cod, Vongole, Mussels, Black Garlic, Jus (A) GF	66
Anatra Duck Breast, Orange, Cauliflower, Heirloom Carrot, Beetroot Jus GF	60
Filetto Black Angus Tenderloin, Green Peppercorn Sauce, Chard, Tarragon GF	69
Parmigiana Eggplant Parmigiana, Tomato, Basil, Smoked Scamorza v, GF	48

Speciali

Ravioli Del Plin Mortadella Filling, Prosciutto Broth, Parmigiano Reggiano - Serves two	85
Spaghetti all'Aragosta WA Lobster, Bisque, Fresh Basil, Chilli - Serves two (A)	152
Bistecca Del Giorno Butcher's Cut, Rosemary, Confit Garlic GF, DF	MP
Pesce Del Giorno Whole Market Seafood, Charred Lemon, Olive Oil (A) GF	MP

Contorni

Broccolini Steamed Broccolini, Fresh Chilli, Garlic, Parmigiano GF	18
Insalata Fresh Leaves, Walnut, Pear, Aged Balsamic GF, N	17
Fritto Di Verdure Seasonal Vegetable Tempura, Aioli DF	22
Patate Al Forno Roasted Potatoes, Rosemary GF	18
Patate Fritte Crispy Coated Fries, Rosemary Salt GF	18