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## ANTIPASTI

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| Freshly shucked oysters, pickled pear & wild lime dressing, lemon | 6  |
| House baked focaccia, rosemary, thyme, stracciatella cheese       | 12 |
| House marinated kalamata & green sicilian olives                  | 14 |
| Olive all'ascolana - pork & veal filled olives                    | 16 |
| Mushroom & fontina arancini, truffle mayo                         | 16 |

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## AFFETTATI

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| 30-month aged Secretum Prosciutto di Parma, buffalo mozzarella | 30  |                   |             |
| Piatto di salame - mixed selection of salami                   | 28  |                   |             |
| Affettato misto – mixed selection of cured meats               | 38  |                   |             |
| <i>Add</i>   |   |                   |             |
|  | <i>Buffalo Mozzarella</i>                           | <i>half/whole</i> | <i>8/14</i> |
|  | <i>Parmigiano Reggiano – Vacche Rosse 36 months</i> | <i>50g/100g</i>   | <i>8/14</i> |

**All affettati are served with hand stretched grissini**

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## I PRIMI

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| Caprese salad, heirloom tomatoes, buffalo mozzarella, basil, black olive crumbs | 28 |
| Seared scallops, grain & nut salad, avocado, sorrel oil                         | 32 |
| House cured wagyu bresaola, peaches, burrata, golden beetroot                   | 30 |
| Crispy calamari rings, salsa verde, garlic aioli                                | 30 |
| Panko crumbed zucchini flowers, ricotta filling, rocket pesto, tomato coulis    | 30 |
| Campari cured salmon, citrus salad, watercress, fried capers                    | 30 |

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## PASTA

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| Potato gnocchi, Moreton Bay Bugs, zucchini pesto, pistachio, pecorino          | 36/47 |
| Agnolotti of veal, pork, rabbit, burnt butter sauce, sage oil, crispy parmesan | 34/40 |
| Pappardelle, beef & pork ragu, red wine, tomato                                | 34/40 |
| Linguine, seafood, garlic, chili, herbs  | 36/49 |
| Risotto al pomodoro, basil, stracciatella                                      | 34/40 |

**Gluten free bread and pasta are available on request**

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## I SECONDI

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| Fish of the day  | MP |
| Veal cotoletta, green apple, savoy cabbage, parsley salad                      | 55 |
| Wagyu brisket, horseradish, parsley crumble, charred cos, sunflower seed puree | 51 |
| Berkshire pork cutlet, crispy belly, red cabbage, plum, walnut                 | 51 |
| Eye fillet, zucchini, zucchini puree, roast potatoes, red wine jus             | 62 |
| Charred Skull Island Tiger Prawns, radicchio, balsamic vinegar                 | 60 |

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## CONTORNI E INSALATA

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| Mixed leaf salad, house dressing                                     | 12 |
| Triple cooked house chips  | 13 |
| Mashed potato  | 14 |
| Seasonal greens, house cured bacon, preserved lemon                  | 15 |
| Iceberg, avocado, parmesan salad, caesar dressing                    | 15 |
| Roasted heirloom carrot, chickpea puree, honey, goat cheese, almonds | 16 |

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## DOLCI

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| Warm soft-centered chocolate pudding, fior di latte gelato  | 22 |
| Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese   | 20 |
| Cannoli, pistachio & ricotta cream  | 20 |
| Banana cheesecake mousse, milk chocolate crumble, passionfruit sorbet   | 22 |
| Strawberry & pistachio semifreddo, white chocolate, fresh berries   | 22 |
| Selection of house made sorbetto and gelato   | 20 |
| Affogato - vanilla bean ice cream, espresso and your choice of liqueur:<br><i>Galliano      Kahlua      Frangelico      Tia Maria      Amaretto</i> | 20 |
| Cheese selection, house made lavosh, onion jam, fresh pear, assorted nuts   | 28 |