

## Primi

Italian olives & balsamic onions 9

Freshly shucked rock oysters, apple cider & seaweed dressing: ½doz 25 1doz 47

bombini salumi – Calabrese & Wagyu bresaola with grissini, pickles & Reggiano 29

Grilled yellow fin tuna with radicchio, grilled broccoli, pistachio & green olive salsa 29

Grass-fed beef battuta with salsa verde, rocket & Grana Padano 24

## Pasta

House-made conchiglie with ragu of veal cheek, white wine, broad beans & Grana Padano 28/38

Acquerello risotto with king brown mushrooms, goats cheese & thyme 29

House-made spaghetti with grilled abalone, zucchini flower, garlic shoots, chives & extra virgin olive oil 37/47

Potato gnoccho stuffed with buffalo mozzarella & gorgonzola, radicchio, Reggiano & burnt butter 30/40

## Secondi

Seafood stew - king prawns, black mussels, clams & kingfish in saffron & tomato, garlic mayonnaise crostini 46

Pan-roasted duck, roasted beetroot, grilled spring onion, watercress puree & saba 41

Grilled grass-fed Brooklyn Valley scotch fillet, charred leek & roast garlic 49

Roast suckling pig with haricot beans, grilled radicchio, La tamerici mustard fruit & sage 51

## Contorni

Green beans, parsley, garlic 9

Roast potatoes with rosemary & extra virgin olive oil 12

Mixed leaf, grilled zucchini, pine nuts & mint 10