

Primi

Italian olives & balsamic onions 9

Freshly shucked rock oysters, house red wine vinegar & eschallot: ½doz 25 1doz 47

King prawns & buffalo mozzarella with wood fired leeks & pesto 24

Yellow fin tuna crudo, smoked eggplant, pane carasau & basil 28

bombini salumi – fennel saucisson, pork & juniper berry terrine, Wagyu bresaola with grissini, pickles & Reggiano 29

Parmesan tart with roast Lombardo peppers, cherry tomatoes, onion jam, egg & anchovy sauce 26

Barbecued Eugowra quail with sage, grilled zucchini, pine nuts, caper leaves & grapes 33/43

Pasta

House-made conchiglie with Wagyu beef bolognese & Grana Padano 26/34

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

House-made spaghetti with king prawns, spanner crab, garum di tonno, chilli, parsley & garlic 28/38

Potato gnocchi with radicchio & gorgonzola, parmesan & truffle pecorino sauce 28/36

Secondi

Grilled king prawns, kingfish, mussels, clams in tomato & olive oil sauce, crostini & mayonnaise 48

Barbecued duck breast, cherries, grilled radicchio & caratello 41

Roast rare-breed suckling pig with carrot & cumin, sprouted rye & caramelized onion 48

Blue eye trevalla in banana leaf, quinoa, cucumber, saffron & honey vinegar 37

Grilled grass-fed Brooklyn Valley scotch fillet served with wood roasted pumpkin, red wine & horseradish 48

Contorni

Roast potatoes with rosemary & extra virgin olive oil 12

Broccoli, garlic, chilli & Grana Padano 9

Red oak leaf with pangratatto, bagna cauda dressing 10