

House made rosemary focaccia, fresh ricotta, local honey gfo, dfo			5
Sydney rock oysters served natural with shiraz mignonette gf, df			7
Duck liver parfait cigar, Feuille de brick pastry, orange marmalade, chives			7
Wagyu Oxtail empanada with mojo verde df			13
Cantabrian anchovies, Pepe Saya butter, housemade brioche			16
Garden peas tartlet, ricotta, Yarra Valley smoked salmon roe gfo, dfo			9
Yellowfin tuna crudo, roasted capsicum, lemon & caper salsa gfo, df			32
Grilled octopus tagliata, skordalia, caper leaves, salsa verde gf, df			32
Grilled King prawns, sobrasada butter, fresh lemon gf			30
Clams in white wine parsley & garlic butter sauce with crostini gfo			33
Stracciatella, heirloom tomatoes, basil v, gf			26
Moreton Bay bug, gruyere cheese & caramelised onion sfornato, lobster bisque			28
Beetroot crostata, goats cheese, wild honey v			28
Gigli spinach pasta primavera, garden peas, asparagus, pesto, pecorino Romano v, dfo			36
Cuttlefish & Vongole spaghetti nero, bottarga dfo			42
Milk braised goat meat maffaldine, broccoli tips, pangrattato, formaggio di capra			42
Lentil Moussaka, saffron tomato fondue vg, df, gf			36
Pork cotoletta (250g), capers, sage, brown butter sauce, lemon dfo			36
Char grilled Wagyu rump (300g), red wine jus, lemon gf, df			56
Char grilled Bistecca a La Fiorentina (1kg) grain fed Dry Aged 150 days, mustards, red wine jus gf, df			174
Grilled Line caught local Swordfish (250g), caponata gf, df			48
Market fish gfo, dfo			MP
Mixed lettuce leaf salad v, gf, df	9	Tiramisu	18
Shoestring fries v, gf, df	13	Affogato	14
Grilled asparagus v, gf, df	14	Tart of the week	19
Mashed potato v, gf	12	Cheese plates	27/36/45