

Starters + Snacks

Olive & rosemary bread, Pepe Saya Butter, olive oil, balsamic vinegar dfo	7
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	11
Garden peas tartlet, ricotta, Yarra Valley smoked salmon roe gfo, dfo	9

Small Plates

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
Salt roasted beetroot crostata, goats cheese, wild honey v	28

Pasta

Gigli spinach pasta primavera, garden peas, asparagus, pesto, Pecorino Romano v, dfo	36
Cuttlefish & vongole spaghetti nero, bottarga dfo	42
King prawn malloreddus, bottarga, lobster bisque sauce, chilli	38
Milk braised goat meat mafaldine, broccoli tips, pangratatto, formaggio di capra	42

Large Plates

Lentil Moussaka, eggplant, cashew bechamel, saffron tomato fondue vg, df, gf	36
Grilled line caught local swordfish (250g), caponata gf, df	48
Market fish gfo, dfo	MP
Pork cotoletta (250g), capers, sage, brown butter sauce, lemon dfo	36
Char grilled Wagyu rump MB 9+ (300g), red wine jus, lemon gf, df	78
Char grilled Bistecca a La Fiorentina (1kg) grain fed Dry Aged 150 days, mustards, red wine jus gf, df	174

Sides

Mixed lettuce leaf salad v, gf, df	9
Shoestring fries v, gf, df	13
Grilled asparagus v, gf, df	14
Mashed potato v, gf	12