

Starters + Snacks

Green Sicilian olives v, gf, df	8
Rosemary focaccia bread, Pepe Saya butter, olive oil, balsamic vinegar v, gfo, dfo	4
Sydney rock oyster served natural with shiraz mignonette gf, df	7
Duck liver parfait cigar, Feuille de Brick pastry, orange marmalade, chives	7
Beef cheek empanada with mojo verde df	11

Small Plates

Lobster roll with apple, celery, baby cos lettuce, citrus aioli, salmon roe, finger lime	27
Beef tartare, cornichons, eschalots, mustard, chilli, quail yolk, potato crisps gf, df	28
Hiramasa kingfish crudo, roasted capsicum, smoked paprika oil & nduja salsa gf, df	32
Slow cooked octopus carpaccio, house preserved citrus, capers, red grapes gf, df	28
Grilled king prawns, sobrasada butter, fresh lemon gf, dfo	33
Mussels in white wine parsley & garlic butter sauce with crostini gfo	28
Burrata, honeydew melon, zucchini squash, vincotto, garlic bread v, gfo	29
Cheese souffle, twice baked, caramelized onions, gruyere cheese v	25
Grilled calamari stuffed with macadamia, panko crumbs, chili, garlic, parsley, lemon, squid ink n	24

Pasta

Gigli spinach pasta primavera, garden peas, zucchini, pesto, Pecorino Romano v, dfo	36
Cuttlefish & vongole spaghetti nero, bottarga dfo	42
King prawn malloreddus, bottarga, lobster bisque sauce, chili	38
Lamb ragu mafaldine corte, broccoli tips, pangratatto, formaggio di capra	42
Lobster linguine, smoked salmon roe, bottarga, basil, bisque & sea urchin butter sauce half \$85 whole \$170	

Large Plates

Lentil Moussaka, eggplant, cashew bechamel, saffron tomato fondue vg, df, gf	36
Market fish gf, dfo	MP
Chargrilled Kingfish (180g), pil pil sauce, confit cherry tomatoes, espelette & sansho grape peppers gf, df	55
Pork cotoletta (250g), capers, sage, brown butter sauce, lemon gf, dfo	36
Char grilled Tajima Wagyu sirloin, MB+4, cap on (250g), fries, watercress, Cafe de Paris butter gf, dfo	59
Char grilled rib eye on the bone (350g) grass fed, potato gratin, lemon, red wine jus gf, dfo	86
Char grilled Bistecca a La Fiorentina MB+4 (1kg), mustards, red wine jus gf, df	165

Sides

Mixed lettuce leaf salad v, gf, df	9	Steamed broccoli, roasted almonds v, gf, n, dfo	15
Shoestring fries v, gf, df	13	Mashed potato v, gf	12

Chef's Selection 149 pp
 10 of Chef's favorites
 incl. dessert and sides
 Min. 4 ppl

Accompanying Wine Pairing 89 pp
Accompanying Premium Wine Pairing 146 pp