



Starters + Snacks

Green Sicilian olives v, gf, df	8
House-baked herb brioche, Pepe Saya cultured butter	9
Sydney rock oyster served natural with shiraz mignonette	7
Duck liver parfait cigar, Feuille de Brick pastry, orange marmalade, chives	8
Wagyu bresola panini, black caviar, creme fraiche	13

Small Plates

Beef tartare, cornichons, eschalots, mustard, chilli, quail yolk, potato crisps gf, df	28
Yellowfin tuna crudo, caper leaf, confit artichoke, kombu dashi & mandarin oil gf, df	33
Grilled king prawns, sobrasada butter, fresh lemon gf, dfo	34
Mussels in white wine parsley & garlic butter sauce with crostini gfo	29
Salt baked beetroot tarte fine, goats cheese ricotta, macadamia, spiced honey glaze v, vgo, gf, dfo	27
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

Porcini and truffle ravioli, cracked pepper & butter sauce, truffle pecorino v	39
Tortellini 1891 stuffed with mortadella, prosciutto, nutmeg, Parmigiano Reggiano, beef broth sauce	36
King prawn acquerello risotto, salmoriglio, bisque & butter sauce, bottarga gf	39
Slow cooked lamb ragu orecchiette, broccoli tips, pangrattato, Parmigiano Reggiano	44
NT Mud crab (1kg) linguine, bisque & sea urchin butter, fermented chili & nduja sauce dfo	175

Large Plates

Lentil Moussaka, eggplant, cashew bechamel, saffron tomato fondue vg, df, gf	38
Market fish	MP
Grilled, brined & butterflied spatchcock on the bone (500g), red wine jus, polenta, caper salsa gf, df	49
Char grilled Tajima Wagyu sirloin, MB4+, cap on (250g), fries, Cafe de Paris butter gf, dfo	64
Copper Tree Farm, 100% grass fed, eye fillet (250g), MB4+, red wine jus, daffinois potatoes gf, dfo	74
Char grilled Bistecca a La Fiorentina MB+4 (1kg), mustards, red wine jus gf, df	169

Sides

Mixed leaf salad	v, gf, df	9	Grilled green beans, romesco sauce n, v, gf, df	15
Shoestring fries v, gf, df		13	Mashed potato v, gf	13