

FIXED PRICE A LA CARTE MENU

TWO COURSES \$79PP | THREE COURSES \$99PP

PER COMINCIARE - TO START

CUS CUS CON ZUPPA DI PESCE

couscous | cinnamon | fish | clams | squid | octopus | saffron

SARDE A BECCAFICO

sardines filled with bread crumbs, pine nuts, dried grapes, wild fennel | cherry tomato | orange

CAPELANTE GRATINATE

half shell scallops | tomato | pecorino | breadcrumbs

Ⓞ VITELLO TONNATO

roasted veal | tuna, egg, anchovy & caper sauce | caper berry | quail egg

Ⓞ MELANZANA RIPIENE

eggplant filled with roma tomatoes | chilli | capers | scarmoza | tomato sugo | breadcrumbs

Ⓞ PESCE CRUDO

citrus cured ocean trout | fennel | blood orange | cucumber | finger lime | blood orange vinaigrette

Ⓞ TORTELLI DI ZUCCA

tortelli filled with pumpkin, mostarda di frutta, amaretti biscuit & nutmeg | gorgonzola fondue | parmesan foam | sage butter (main size available)

A SEGUIRE - TO FOLLOW

Ⓞ MEDAGLIONI ALLA ROSSINI

beef tenderloin medallion MBS+4 served medium rare | marsala | prosciutto crudo | asparagus | gruyere cheese | potato | black truffle

SPAGHETTI AL NERO DI SEPPIA

black ink pasta | cuttlefish | black mussel | chilli oil | vermouth | roasted capsicum | saffron | salmon caviar

FAGGIANO ALLA FIORENTINA

pheasant filled with prosciutto, veal & smoked pancetta | sage | breadcrumbs | spinach | cannellini beans | pickled golden beetroot | infused herb smoke

Ⓞ MERLUZZO

blue eye cod | seafood bisque | pinot grigio | native seagrass | peas | zucchini | carrots

CARRE D'AGNELLO

herb crusted rack of lamb served medium rare | potato | eggplant | zucchini | tomato | red wine reduction

SPAGHETTI ALL' ARAGOSTA

bay lobster | cherry tomato | garlic | e.v.o.o | lobster butter bisque | citrus almond pesto

COSTOLETTA DI VITELLO

veal cutlet on the bone served medium rare | porcini & wild mushroom sauce | butter beans | cherry tomato | parmesan scallop potato

PER FINIRE - TO FINISH

Ⓞ SFERE

dark chocolate sphere | raspberry mousse | crunchy chocolate | berry sauce

TORTA DI FORMAGGIO CON MANDORLE E AMARETTO

mascarpone, ricotta, almond, white chocolate cheesecake | white chocolate ganache | berries | amaretti biscuit crumble

DI MELE

caramelised cinnamon apple | almond crumble | southern comfort anglaise | vanilla bean gelato

Ⓞ CREMA BRULÉE DECONSTRUITA

blood orange | custard | chocolate ganache | vanilla | meringue | toffee

CHILDREN'S MENU

12 YEARS AND UNDER

MAINS

SPAGHETTI POMODORO (V)

tomato sugo

13.90

PENNE RAGU

pork & veal ragu, tomato sugo

15.90

Ⓟ PENNE PESTO

house made basil & pine nut pesto

15.90

GNOCCHI POMODORO (V)

house made gnocchi, tomato sugo

15.90

PESCE & CHIPS

battered fish & chips

16.90

POLLO COTOLETTA

chicken schnitzel & chips

16.90

DESSERT

GELATO OR SORBET

one scoop \$5 | double scoop \$9.50