

FIXED PRICE A LA CARTE MENU

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

TO START

- Ⓞ SYDNEY ROCK OYSTERS served natural with a prosecco raspberry vinaigrette 4ea
Finger lime, apple, fermented cucumber juice 6 ea
- Ⓞ OLIVES marinated mixed olives 8
- Ⓞ SCAMPI chargrilled New Zealand scampi, olive oil, oregano, chilli, garlic 36
- WA ROCK LOBSTER 650 - 700gm grilled with olive oil, oregano, chilli, garlic OR lobster mornay 75
- PESCATORE FOR TWO spaghetti, WA rock lobster, scampi, jumbo prawns, scallops, blue swimmer crab meat, clams, calamari in a white wine, olive oil, garlic, parsley, chilli & seafood saffron bisque 165
- SEAFOOD PIATTO FOR TWO Sydney rock oysters, WA rock lobster, scampi, scallops, grilled jumbo prawns, battered flat head 160

PRIMI

- Ⓞ CARPACCIO DI MANZO wagyu beef carpaccio, truffle mustard, pickled golden beetroot, candied walnut, lemon oil
- Ⓞ PANSOTTI house made pasta filled with asparagus, chilli, pecorino & ricotta, hazelnut, black truffle, sage burnt butter
- Ⓞ CAPRESE CON MELANZANE buffalo mozzarella, tomato, grilled eggplant, basil, chickpea fritter, balsamic reduction, basil pesto
- PESCE CRUDO citrus marinated kingfish, red radish, cherry tomato, chives, prosecco vinaigrette
- Ⓞ CAPESANTE seared scallops, pistachio, chives, lemon, pea creme

SECONDI

- Ⓞ MEDAGLIONI ALLA ROSSINI beef tenderloin medallion MBS+4 served medium rare, black truffle, marsala, prosciutto crudo, gruyère cheese, butter beans, potato millefoglie, red wine jus
- ANATRA AFFUMICATA confit smoked duck, heirloom tuscan kale, garlic parsley potatoes, blueberry sauce
- DENTICE red emperor, fingerling potato, celery, onion, capers, lemon with a plum tomato & green olive sauce
- LINGUINE ALL' ARAGOSTA WA rock lobster, cherry tomato, garlic, chilli, lobster butter bisque, citrus almond pesto
- MACCHERONI ALL' CALABRESE osso buco & smoked pancetta ragu, porcini & wild mushroom, mascarpone, aged pecorino
- BISTECCA I ADDITIONAL \$20 6 week dry aged rib eye on the bone, carrot, cherry tomato, asparagus, green peppercorn sauce

Ⓞ PASTA AVAILABLE

DOLCE

- Ⓞ SEMIFREDDO ALL' CIOCCOLATO white & dark chocolate semifreddo, hazelnut praline, biscuit crumb
- TORTA DI FORMAGGIO biscoff cheesecake, salted caramel sauce
- MILLEFOGLIE layered puff pastry, berries, passionfruit, mascarpone & lemon curd cream
- PANNA COTTA dark chocolate & passionfruit
- Ⓞ AFFOGATO vanilla gelato, espresso, choice of liqueur (Frangelico / Baileys / Nocello) 17

CONTORNI

ⓂⓂ RUCOLA rocket, candied walnut, orange, fennel, pickled golden beetroot, pecorino, citrus dressing	18	ⓂⓂ SEASONAL VEGETABLES garlic & e.v.o.o	13
Ⓜ CAVOLO NERO tuscan cabbage, pancetta, garlic	15	ⓂⓂ INSALATA MISTA mixed leaf salad, e.v.o.o, balsamic	13
Ⓜ SHOESTRING FRIES aioli	10	Ⓜ FAGIOLINI CON PANCETTA butter beans wrapped in pancetta, almond, vincotto	13
ⓂⓂ ROAST POTATOES garlic, sea salt, e.v.o.o	12		

CHILDREN'S MENU | \$28PP MAIN & GELATO

SPAGHETTI POMODORO house made pomodoro sauce

PENNE PESTO basil & pine nut pesto

GNOCCHI POMODORO house made gnocchi, tomato sugo

PENNE RAGU pork & veal ragu, tomato sugo

POLLO COTOLETTA chicken schnitzel & chips

PESCE & CHIPS battered fish & chips

VEGETARIAN OPTIONS

PRIMI

MELANZANA ALLA PARMIGIANA layers of eggplant, parmesan, mozzarella, tomato sugo & basil

Ⓜ PANELLA chickpea fritter millefoglie, taleggio fondue, carrot, zucchini, asparagus, crispy parmesan, basil pesto

Ⓜ CAPRESE buffalo mozzarella, tomato, grilled eggplant, basil, panella, balsamic reduction, basil pesto

SECONDI

GNOCCHI DI PATATE house made gnocchi, taleggio fondue, pistachio

FETTUCCINE CARBONARA CON TARTUFO parmesan, egg, black pepper, pecorino, black truffle

SPAGHETTI PRIMAVERA tomato sugo, seasonal vegetables
• vegan gluten free pasta