

## MENU A TAVOLA

*designed to share, minimum of 4*

90pp

### PANE E OLIVE

chargrilled ciabatta, extra virgin olive oil,  
aged balsamic, marinated mixed olives

### BURATTA

fennel, dehydrated cherry tomatoes,  
balsamic pearls, lemon oil, anchovy crumb

### FRITTURA DI CALAMARI

lightly floured & fried with sea salt &  
cracked pepper, lemon, aioli

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### MACCHERONI RAGU BIANCO

veal shank & pancetta ragu, porcini & wild  
mushrooms, mascarpone, aged pecorino

### SPAGHETTI MARINARA

prawns, calamari, blue swimmer crab  
meat, garlic, chilli, tomato sugo

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### POLLO SALTIMBOCCA

chicken fillet, prosciutto crudo & sage, white  
wine butter sauce

### GUANCIA VITELLO

slow cooked black angus beef cheeks,  
parsnip creme, red wine jus

### CONTORNI

roast potatoes  
insalata mista

## SIGNATURE MENU

*designed to share, minimum of 4*

120pp

### PANE E OLIVE

chargrilled ciabatta, extra virgin olive oil,  
aged balsamic, marinated mixed olives

### VITELLO TONNATO

veal, yellowfin tuna, caper berries, pickled  
eschallots, tuna mayonnaise foam

### PESCE CRUDO

citrus marinated kingfish, radish, chives,  
caramelised cherry tomato, squid ink tuile,  
prosecco vinaigrette

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### TORTELLI

house made crab, ricotta & zucchini ravioli,  
chardonnay sauce pomegranate foam

### RISOTTO ALLA MILANESE

saffron risotto, osso buco, gremolata

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### FILLETTO DI MANZO

beef tenderloin MBS+4 served medium rare,  
smoked pancetta, gruyere, beef jus

### PESCE

fish of the day

### CONTORNI

roast potatoes

broccolini, salsa verde, parmesan

rocket, candied walnuts, orange, pickled golden  
beetroot, fennel, pecorino, citrus dressing

**Groups of 9 or more adults are required to experience one of our group menus on Friday or  
Saturday evening & Sunday lunch**

*Dietary requirements will be accommodated*

*All credit & debit card transactions incur a processing fee of 0.9%  
10% surcharge will be applied on Sundays, 10% surcharge will be applied on Public Holiday*