

Entrata

TWO COURSES | ENTRÉE & MAIN \$65PP

ENTRÉE

CARPACCIO DI MANZO	wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil	34
Ⓞ TARTARE DI TONNO	yellowfin tuna tartare, olives, stracciatella, artichoke heart, cucumber, capers, chilli	32
BURRATA	cherry tomatoes, basil, balsamic reduction, basil oil, crostini (GF bread available)	28
CALAMARI	lightly fried, salt & pepper calamari, lemon, aioli	28

MAIN

CASARECCE RAGU BIANCO	veal shank ragu with chardonnay, wild mixed mushroom, pancetta, marscarpone and pecorino cheese	46
SPAGHETTI VONGOLE	vongole, prawn butter bisque, garlic, parsley, chilli, extra virgin, olive oil, bottarga	48
PANSOTTI	house made pasta filled with butternut pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream	46
Ⓞ PESCE	seared barramundi, cauliflower creme, broccolini, parsley potatoes	46
POLLO RIPIENO	chicken wrapped in pancetta filled with wild mixed mushroom & truffle cream, polenta, broccoli, dutch baby carrots, marsala jus	51
Ⓞ GUANCIA DI VITELLO	slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus	52
COTOLETTA DI VITELLO ALLA MILANESE	500g breaded veal cutlet, tomato salsa, charred lemon, parsley potato Additional \$25	
LINGUINE ALLA' ARAGOSTA	W.A rock lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto Additional \$35	

Gluten Free Pasta Available

CONTORNI

Ⓞ Ⓞ ROAST POTATOES	garlic, sea salt, olive oil	15	Ⓞ FRIES	aioli	14
Ⓞ Ⓞ SEASONAL VEGETABLES	garlic, butter	15	Ⓞ Ⓞ INSALATA MISTA	mixed leaf salad, olive oil, balsamic vinegar	14
Ⓞ Ⓞ RUCOLA	rocket, candied walnuts, orange, pickled golden beetroot, fennel, pecorino, citrus dressing, vincotto	18	Ⓞ PANZANELLA	roma tomatoes, cucumber, crunchy homestyle bread, spanish onion, basil, garlic, olive oil & balsamic vinegar (gf no bread)	18
Ⓞ BROCCOLINI	charred broccolini, salsa verde, parmesan	18			

Tuesday–Friday evenings only | Priced per person and must be ordered by the entire table

All credit and debit card transactions incur a 0.9% processing fee | No split bills

Not available with other offers, public holidays or special event nights | Menu subject to availability.