

MENU A TAVOLA

designed to share, minimum of 4

90pp

PANE E OLIVE

campana rolls, extra virgin olive oil, aged balsamic, marinated mixed olives

BURRATA

heirloom tomatoes, radicchio, grapefruit, balsamic pearls, micro basil, lemon oil

FRITTURA DI CALAMARI

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

RIGATONI RAGU

slow cooked pork & veal ragu, tomato sugo, pecorino fondue

LINGUINE CRAB

blue swimmer crab meat, cherry tomatoes, shallots, creamy pink sauce

POLLO SALTIMBOCCA

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

GUANCIA DI 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

campana rolls, extra virgin olive oil, aged balsamic, marinated mixed olives

CARPACCIO DI MANZO

wagyu beef MBS6+, truffle mustard, pickled goldern beetroot, crispy pecorino, candied walnuts, lemon oil

CAPESANTE

cauliflower creme, caponata of pumpkin, sultanas, pine nuts

RISOTTO SALSICCIA

pork & fennel sausage, pumpkin, burrata, parmesan, peas

SPAGHETTI ALLO SCOGLIO

crab meat, prawns, calamari, garlic, chilli, cherry tomato sugo

BEEF TENDERLOIN

beef tenderloin MBS+4 served medium rare, gruyere cheese, truffle paste, crispy pancetta, 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, vincotto

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 accomodated

*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*