

CICHETTI

CIABATTA chargrilled, extra virgin olive oil, aged balsamic <i>gfo</i>	12	SYDNEY ROCK OYSTERS natural, raspberry prosecco vinaigrette <i>gf</i>	6 ea
OLIVES mixed marinated olives <i>gf</i>	12	gin, lime, ginger, cucumber, chilli <i>gf</i>	8 ea
CROQUETTE zucchini, pecorino sardo <i>v</i>	9 ea	CROSTINI DI MANZO cured & dried wagyu beef, truffle mustard, cornichons, crostini <i>gfo</i>	12 ea
CROSTINI DI TONNO yellowfin tuna tartare, stracciatella, spanish onion, olives, capers, chilli oil, cucumber, crostini <i>gfo</i>	12 ea	SCALLOP canadian clearwater scallop, parsnip creme, dried fruit & pine nut pumpkin caponatina <i>gf</i>	11 ea

ANTIPASTI

PESCE CRUDO cured ocean trout, blood orange, fennel, pickled onion, squid ink tuile, orange gel, lemon oil <i>gfo</i>			34
CARPACCIO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil <i>gf</i>			35
BURRATA wilted radicchio, hazelnut, semi dried cherry tomatoes, peach pearls, charred bread <i>gfo, v</i>			32
QUAGLIA deboned quail, apricot, pancetta, limoncello jus, carrot creme, cavalo nero, vincotto			33
VITELLO TONNATO roasted veal, yellowfin tuna, caper berries, tuna mayonnaise foam <i>gf</i>			35
SCAMPI WA grade 1, salmoriglio <i>gf</i>			55

PASTE RIPIENE

RAVIOLI salami, pork sausage, roasted cherry tomato sugo, ndjua, pecorino, parsley foam		E 35 M 48
TORTELLI blue swimmer crab, ricotta & zucchini, chardonnay sauce, pomegranate foam		E 38 M 51
PANSOTTI pumpkin, chestnut & ricotta, burnt sage butter, pine nuts, chestnut & pecorino cream <i>v</i>		E 33 M 46

PASTA

SPAGHETTI ARAGOSTA WA rock lobster, cherry tomato, garlic, chilli, saffron lobster butter bisque, citrus almond pesto	75
RISOTTO VERDE pea, asparagus, stracciatella <i>vegan option, gf, v</i>	42
MACCHERONI RAGU lamb ragu, tomato sugo, pecorino fondue	44
RISOTTO ALLA MILANESE saffron risotto, osso buco, gremolata	48
SPAGHETTI PESCATORE WA scampi, QLD jumbo prawns, blue swimmer crab meat, clams, calamari, scallops, chilli, seafood saffron bisque with W.A Rock Lobster half \$60 full \$110	120
Gluten Free Pasta Available	

MAINS

ANATRA confit smoked duck, cavolo nero, pancetta, truss cherry tomato, blueberry sauce <i>gf</i>	54
GLACIER 51 TOOTHFISH pistachio crusted, radicchio, almond & fennel creme <i>gf</i>	75
AGNELLO herb crusted lamb rack, medium-rare, rainbow dutch carrots, negroamaro & marsala jus	56
GUANCIA DI MANZO wagyu beef cheek, barolo wine, parsnip creme, gremolata, potato crisp <i>gf</i>	52

THE GRILL

MEDALLION MBS4+ 220g Riverine beef tenderloin medium rare, smoked pancetta, truffle butter, potato & parmesan millefoglie, beef jus	65
VENISON 200g, New Zealand, New-York cut, leek, balsamic reduction, berry sauce <i>gf</i>	70
RIBEYE MBS4+ 400g, Potoro, grain-fed, cherry-truss tomatoes, bone marrow butter, salsa verde <i>gf</i>	80
BISTECCA FOR TWO chef cut of the day (subject to availability)	MP

SIDES

BROCCOLINI charred, pecorino, salsa verde <i>gf, v</i>	16	MIXED LEAF darling mills mixed leaf, evoo, balsamic <i>gf, v</i>	16
DUCK FAT POTATOES dutch creams <i>gf, v</i>	16	RAINBOW CARROTS honey, aged balsamic <i>gf, v</i>	16
ROCKET candied walnuts, pickled golden beetroot, parmesan, lemon dressing, vincotto <i>gf, v</i>	18	FRIES shoestring cut, truffle infused aioli <i>gf, v</i>	14

DOLCE

MILLEFOGLIE layered puff pastry, mascarpone, strawberry compote, berries, lemon curd	22
DI MELE caramelised cinnamon apple & rhubarb, almond crumble, anglaise, vanilla bean gelato	22
BONET chocolate & amaretti, savoiardi biscuit, marsala, rum	22
MOUSSE AL CIOCCOLATO chocolate mousse, dark chocolate, meringue, white chocolate, berries <i>gf</i>	22
AFFOGATO vanilla gelato, espresso, choice of liqueur (Frangelico / Baileys / Nocello)	19
GF, DF, VEGAN DESSERT OPTION	22

FORMAGGI

CHEESE PLATTER selection of 4 cheese served with crackers and accompaniments	44
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DESSERT COCKTAILS

ANTICA'S ESPRESSO MARTINI house made vanilla infused vodka, mr black, espresso coffee	24
LIMONCELLO CHEESECAKE limoncello, liquor 43, lemon juice, cream	23
THE TIRAMISU amaretto, liquor 43, cream, frangelico, espresso	23
BUTTERSCOTCH MARTINI Butterscotch liquor, vanilla vodka, baileys, cream & cinnamon	23

CHILDREN'S MENU

SPAGHETTO POMODORO tomato sugo	21
POLLO COTOLETTA house made chicken schnitzel, shoestring fries, aioli	24
FRITTURA DI CALAMARI lightly floured and fried calamari, shoestring fries, aioli	25
GELATO vanilla gelato	7