

CICCHETTI

PANE campana rolls (2), pepe saya cultured butter <i>gfo</i>	7.50	OLIVES mixed marinated olives <i>gf, v</i>	12
SCALLOP japanese hokkaido scallops, parsnip creme, tomato concassé, chives, crispy pancetta, nduja oil <i>gf</i>	12 ea	SYDNEY ROCK OYSTERS Natural, raspberry prosecco vinaigrette <i>gf</i>	6 ea
CROQUETTE zucchini, pecorino sardo, truffle aioli <i>v</i>	11 ea	Gin, lime, ginger, cucumber, chilli <i>gf</i>	8 ea
		CROSTINO wagyu mbs9+ beef tartare, olives, capers, cornichons, eschalot, dehydrated cured egg yolk <i>gfo</i>	14 ea

ANTIPASTI

BURRATA tomato concasse, compressed watermelon, heirloom tomatoes, balsamic pearls, basil oil, crostini <i>v, gfo</i>	32
CARPACCIO DI MANZO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil <i>gf</i>	34
QUAGLIA deboned quail, apricot, pancetta, limoncello jus, carrot creme, cavolo nero, vincotto	35
TONNO CRUDO seared yellowfin tuna, pistachio, sicilian green olives, lemon oil, caperberries, samphire <i>gf</i>	34
GNUDI DI RICOTTA pearls of ricotta, buffalo mozzarella & parmesan, cavolo nero & pea puree, ricotta salata, candied cherry tomatoes <i>v</i>	34
GAMBERI chargrilled qld jumbo prawns, salmorglio <i>gf</i>	46

PASTA

LINGUINE SCAMPI WA scampi, cherry tomato, chilli, saffron prawn butter bisque, citrus almond pesto	72
FAGOTTINI DI GAMBERI house made fagottini filled with prawns, lemon, mascarpone & chive, saffron-infused seafood velouté, basil oil, blood orange foam, black olive dust	52
SPAGHETTI NERO squid ink spaghetti, kings prawns, calamari, nduja, tomato mussel veloute, prawn oil, bottarga crumbs	55
FETTUCCINE RAGU egg fettuccine, wild boar ragu, tomato & chianti wine sugo, pecorino	44
RISOTTO AI FUNGHI porcini & wild mushrooms, wagyu beef, grana padano, goats cheese, truffle oil <i>gf, vo</i>	48

Gluten Free Pasta Available

MAINS

PESCE fish of the day	MP
AGNELLO pistachio & herb crusted lamb rack, medium-rare, celery, capers, olive caponata verde, roma tomato & smoked eggplant puree	58
ANATRA 220g duck breast, served medium, pea puree, zucchini ribbon, melon radish, orange gel, duck jus <i>gf</i>	58
GUANCIA DI MANZO wagyu beef cheek, barolo wine, parsnip creme, gremolata, potato crisp <i>gf</i>	52
MEDALLION MBS4+ 200g Riverine beef tenderloin medium rare, cavolo nero, pancetta, cannellini bean puree & chianti jus <i>gfo</i>	65
RIB-EYE MBS3+ 400g, 4 week dry aged, grain-fed, cherry-truss tomatoes, salsa verde <i>gf</i>	85
BISTECCA FOR TWO chefs cut <i>gf</i>	MP

SIDES

BROCCOLINI charred, pecorino, salsa verde <i>gf, v</i>	16	CAVOLO NERO tuscan cabbage, pancetta, garlic, onion <i>gf</i>	16
DUCK FAT POTATOES dutch creams <i>gf</i>	16	MIXED LEAF extra virgin olive oil, aged balsamic <i>gf, v</i>	16
FRIES shoestring cut, truffle infused aioli <i>gf, v</i>	14	ROCKET candied walnuts, pickled golden beetroot, parmesan, lemon dressing, vincotto <i>gf, v</i>	18
GREEN BEANS wrapped in pancetta, almond flakes, vincotto <i>gf</i>	16		

SIGNATURE MENU \$129PP designed to share for 2 to 8 guests

PANE E OLIVE campana rolls with pepe saya cultured butter, mixed olives *gfo, v*

{+} \$16 Sydney Rock Oysters (3p) natural, raspberry prosecco vinaigrette

TONNO CRUDO seared yellowfin tuna, pistachio, sicilian green olives, lemon oil, samphire *gf*

SCALLOP japanese hokkaido scallops, parsnip creme, tomato concassé, chives, crispy pancetta, nduja oil *gf*

FAGOTTINI DI GAMBERI house made fagottini filled with prawns, lemon, mascarpone & chive, saffron-infused seafood velouté, basil oil, blood orange foam, black olive dust

SCOTCH FILLET MBS6-7+, Westholme F1 Wagyu, salsa verde, truss cherry tomato *gf*
served with mixed leaf & duck fat potatoes

TIRAMISU mascarpone cream, coffee, amaretto, savoiardi biscuit
{+\$10pp} - upgrade to cheeseboard with 4 selections of cheese & accompaniments

DOLCE

DELIZIA AL MIELE honey sponge, butterscotch honey, chantilly cream, mango rose petals, bee pollen, sour cream gelato	22
CROSTATA DI PERE pear tart, toasted white chocolate chips, caramel ganache, compressed pears, pistacchio sorbet <i>gf</i>	22
SEMIFREDDO peanut butter semifreddo, almond praline centre, blackberry coulis, four chocolate tuille <i>gf</i>	22
TIRAMISU mascarpone cream, coffee, amaretto, savoiardi biscuit	22
TORTA olive oil cake, lemon syrup, vegan cream, seasonal berries <i>df, vegan</i>	22
AFFOGATO vanilla gelato, espresso, choice of liqueur (Frangelico or Baileys) <i>gf</i>	19

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, kahlua, espresso coffee	25
SORBETTO crema di limoncello, lemon juice, pineapple	25
BUTTERSCOTCH MARTINI butterscotch liquor, vanilla vodka, baileys, cream & cinnamon	25

VEGETARIAN & VEGAN MENU

CICCHETTI

OLIVES mixed <i>gf</i>	12
PANE campana rolls (2), pepe saya cultured butter <i>gfo</i>	7.50
CROQUETTE zucchini, pecorino sardo & truffle aioli	9 ea
BRUSCHETTA grilled zucchini, sundried tomato, zucchini almond & pine nut pesto <i>vegan, gfo</i>	11 ea

ANTIPASTI

BURRATA wilted radicchio, hazelnuts, dehydrated cherry tomatoes, vincotto, peach pearls <i>gf, v</i>	32
PILA DI VERDURE root vegetables wrapped in cavolo nero, vegetable veloute, parsley emulsion & pecorino fondue <i>gf, vegan option</i>	29

PASTA

RISOTTO AI FUNGHI porcini & wild mushrooms, grana padano, goats cheese, truffle oil <i>gf, vegan option</i>	44
CASARECCE ALLA NORMA eggplant, basil, tomato sugo, pecorino romano <i>vegan option</i>	38
PAPPARDELLE RIPIENE house made pappardelle filled with pear, taleggio & ricotta, pear crème	40