

CICCHETTI

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| PANE campana rolls (2), pepe saya cultured butter <i>gfo</i> | 7.50 | OLIVES mixed marinated olives <i>gf, v</i> | 12 |
| BLINI AL CAVIALE black oscietra caviar, crème fraîche, chives, buckwheat blini <i>gf</i> | 19 ea | SYDNEY ROCK OYSTERS natural, raspberry prosecco vinaigrette <i>gf</i> | 6 ea |
| SCALLOP japanese hokkadio scallops, parsnip creme, tomato concassé, chives, crispy pancetta, nduja oil <i>gf</i> | 12 ea | gin, lime, ginger, cucumber, chilli <i>gf</i> | 8 ea |
| CROQUETTE zucchini, pecorino sardo, truffle aioli <i>v</i> | 11 ea | caviar, creme fraiche, chives <i>gf</i> | 19 ea |
| | | CROSTINO wagyu mbs9+ beef tartare, olives, capers, cornichons, eschalot, dehydrated cured egg yolk <i>gfo</i> | 14 ea |
| | | <i>add caviar + \$11</i> | |

ANTIPASTI

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| 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

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| 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 |
| MEZZE MANICHE RAGU slow-cooked mbs7+ beef shin ragù bianco, onion confit, mascarpone, aged parmesan | | | 44 |
| RISOTTO CON SALSICCIA pork & fennel sausage risotto, roman broccoli cream, provolone fondue, mint oil <i>gf, vo</i> | | | 48 |

Gluten Free Pasta Available

1.65% card charge applies
10% service charge applies to public holidays

MAINS

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| 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, Australian Angus, 200 day grain-fed, cherry-truss tomatoes, salsa verde <i>gf</i> | 85 |
| BISTECCA FOR TWO chefs cut <i>gf</i> | MP |

SIDES

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| BROCCOLINI charred, pecorino, salsa verde <i>gf, v</i> | 16 | CAVOLO NERO tuscan cabbage, pancetta, garlic, onion <i>gf</i> | 16 |
| ROAST POTATOES garlic, sea salt <i>gf, v</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 hokkadio 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 MBS3+, Australian Angus, 200 day grain-fed, salsa verde, truss cherry tomato *gf served with mixed leaf & roast potatoes*

TIRAMISU mascarpone cream, coffee, amaretto, savoiardi biscuit

{+\$10pp} - upgrade to cheeseboard with 4 selections of cheese & accompaniments

DOLCE

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| 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

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

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| 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

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|--|-------|
| 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 semi-sundried tomato, onion, stracciatella chesse, balsamic glaze <i>vegan option, gfo</i> | 12 ea |

ANTIPASTI

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|---|----|
| BURRATA tomato concasse, compressed watermelon, heirloom tomatoes, balsamic pearls, basil oil, crostini <i>v, gfo</i> | 32 |
| PILA DI VERDURE root vegetables wrapped in cavolo nero, vegetable veloute, parsley emulsion & pecorino fondue <i>gf, vegan option</i> | 29 |

PASTA

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| RISOTTO CON BROCCOLI roman broccoli cream, provolone fondue, mint oil <i>gf, vegan option</i> | 44 |
| CASARECCE ALLA NORMA eggplant, basil, tomato sugo, pecorino romano <i>vegan option</i> | 38 |
| GNUDI DI RICOTTA pearls of ricotta, buffalo mozzarella & parmesan, cavolo nero & pea puree, ricotta salata, candied cherry tomatoes <i>v</i> | 44 |