

PRANZO ESPRESSO 59PP

choice of Antipasti + Secondi or Secondi + Dessert

ANTIPASTI

CALAMARI FRITTI (I) lightly floured & fried squid, sea salt, cracked pepper, aioli, lemon

BEEF CARPACCIO wagyu beef MBS9+, truffle mustard, rocket, parmesan & lemon oil dressing

POLPETTE pork & veal meatballs, tomato sugo, grana padano cheese

SECONDI

BRAISED PORK CHEEK slow cooked pork cheek in celery, carrot & red wine, mashed potato

LINGUINE VONGOLE (I) New Zealand diamond clams, lobster butter bisque, anchovy, garlic, chilli, parsley

RIGATONI AMATRICIANA guanciale, tomato sugo, black pepper & pecorino cheese

STRIPLOIN MBS2+ 300g, char-grilled, salsa verde, charred broccolini
+ \$10 supplement

PESCE (A) Humpty Doo Barramundi, cauliflower puree, truss cherry tomato, broccolini, crispy capers and chilli prawn oil *gf*

DOLCE

TIRAMISU coffee, mascarpone, amaretto & savoiardi biscuit

CANNOLI chef's selection of filling

CICCHETTI

SYDNEY ROCK OYSTERS (A)		PANE campana rolls (2), pepe saya cultured butter <i>gfo</i>	7.50
Natural, raspberry prosecco vinaigrette <i>gf</i>	6 ea		
Gin, lime, ginger, cucumber, chilli <i>gf</i>	8 ea	OLIVES mixed marinated olives <i>gf, v</i>	12
Caviar, creme fraiche, chives <i>gf</i>	19 ea	BLINI AL CAVIALE (I) Anna Dutch Oscietra, crème fraiche, chives, buckwheat blini <i>gf</i>	19 ea

ANTIPASTI

SCALLOP (I) Canadian Clearwater, pumpkin caponatina, pinenuts, cauliflower creme, nduja oil (3) <i>gf</i>	36
PESCE CRUDO (A) hiramasa kingfish, aperol reduction, pickled pearl onion, orange segments, cucumber coulis, fingerlime <i>gf</i>	35
BURRATA wilted radicchio, balsamic reduction, semi-sundried cherry tomato, hazelnut crumbs, basil oil and lemon oil <i>gfo, v</i>	34
ARAGOSTA GRATINATA (A) W.A Rock Lobster oven baked with confit fennel, capsicum & bagna cauda veloute	59

We are pleased to accommodate requests to enjoy a selection from our à la carte dinner menu. Kindly speak with a member of our team, who will be happy to assist.

PASTA

LINGUINE ARAGOSTA (A) W.A Rock Lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto	85
FAGOTTINI DI GAMBERI (A) house made fagottini filled with prawns, lemon, mascarpone & chive, saffron-infused seafood velouté, basil oil, pomegranate foam, black olive dust	52
MEZZE MANICHE RAGU wagyu beef cheek ragu, slowly cooked with celery, onion & marsala, parmesan fondue	48

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MAINS

PESCE fish of the day	MP
AGNELLO herb crusted lamb backstrap served medium rare, potato & parmesan millefoglie, roasted golden & red beetroot, pea sauce, red wine jus <i>gfo</i>	58
ANATRA rolled duck maryland filled with pancetta, apricot & orange zest, cavolo rosso agrodolce, duck orange jus, caramelised baby dutch carrots	58
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

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SIDES

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
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

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

PESCE CRUDO (A) hiramasa kingfish, aperol reduction, pickled pearl onion, orange segments, cucumber coulis, fingerlime *gf*

SCALLOP (I) Canadian Clearwater, pumpkin caponatina, pinenuts, cauliflower creme, nduja oil *gf*

FAGOTTINI DI GAMBERI (A) house made fagottini filled with prawns, lemon, mascarpone & chive, saffron-infused seafood velouté, basil oil, pomegranate 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

MERINGA	crisp meringue shell, passionfruit pulp, mandarins, mandarin gel, frozen passionfruit curd <i>gf</i>	22
SPICED STICKY DATE PUDDING	roasted white chocolate crumb, milk skin, jersey milk ice cream & dark butterscotch	22
MOUSSE AL CHOCOLATO	dark and milk Callebaut chocolate, candied hazelnut, cocoa nibs, cocoa tuille, roasted banana ice cream <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

FORMAGGI

Gorgonzola Dolce PDO - 40g, Cow's Milk, Soft Cheese

Tallegio PDO - 40g, Cow's Milk, Soft Cheese

Marcel Petite Comte Cour - 40g, Cow's Milk, Semi-Hard

Occelli in Foglie di Castagno - 40g, Goat & Cow's Milk, Hard

Tetsun di Barolo - 40g, Sheep & Cow's Milk, Hard

selection of 2 cheeses	26
selection of 3 cheeses	39
selection of 4 cheeses	49
selection of all 5 cheeses	59

all cheeses are served with crackers & accompaniments

DESSERT COCKTAILS

ANTICA'S ESPRESSO MARTINI	25
house made vanilla infused vodka, kahlua, espresso coffee	
SORBETTO	25
crema di limoncello, lemon juice, pineapple	
BUTTERSCOTCH MARTINI	25
butterscotch liquor, vanilla vodka, baileys, cream & cinnamon	

VEGETARIAN & VEGAN MENU

CICCHETTI

OLIVES mixed <i>gf</i>	12
PANE campana rolls (2), pepe saya cultured butter <i>gfo</i>	7.50

ANTIPASTI

BURRATA tomato gel, pistachio crumb, roasted golden & red beetroot, grapefruit, vincotto, basil oil <i>gfo, v</i>	34
PILA DI VERDURE root vegetables wrapped in cavolo nero, vegetable veloute, parsley emulsion & pecorino fondue <i>gf, vegan option</i>	29

PASTA

RISOTTO pumpkin & pea risotto, sauteed mushroom, sage, fresh burrata mozzarella, parmesan tuille <i>vegan option</i>	44
LINGUINE POMODORINI cherry tomato sugo, garlic, fresh basil & stracciatella	38