SHARED CHEF'S MENUS 9 - 16

ANTICA

CLASSICO $90pp

ANTIPASTI

CAMPANA ROLLS evoo, aged balsamic *gfo*

OLIVES mixed *gf*

GIARDINIERA pickled vegetables *v*

PROVOLONE dolce *gf, v*

CURED MEATS san daniele prosciutto, salami calabrese, speck italiano *gf*

PASTA

MEZZE MANICHE RAGU slow braised veal shank, mascarpone, garden herbs, pecorino romano

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

SECONDI

GUANCIA DI MANZO slow cooked wagyu beef cheeks, parsnip creme, gremolata *gf*

ROAST POTATOES garlic, sea salt *gf, v*

MIXED LEAF SALAD evoo, balsamic *gf, v*

ORO $120pp

ANTIPASTI

CAMPANA ROLLS evoo, aged balsamic *gfo*

OLIVES mixed *gf*

PROVOLONE dolce *gf, v*

CARPACCIO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil *gf*

FRITTURA DI CALAMARI (I) lightly floured & fried calamari with sea salt, cracked pepper, aioli

PASTA

RISOTTO SALSICCIA carnaroli, pork sausage, cime di rapa purée, peas, pecorino fondue *gf*

SPAGHETTI NERO (M) squid ink spaghetti, prawn, calamari, cherry tomato, nduja prawn bisque, garlic, chilli, bottarga crumb, prawn oil

SECONDI

STRIPLOIN MBS+2, Pinnacle, served medium rare, salsa verde, beef jus *gf*

BROCCOLINI salsa verde, pecorino *gf, v*

ROAST POTATOES garlic, sea salt *gf, v*

MIXED LEAF SALAD evoo, balsamic *gf, v*

GRANDE $180pp

TO START

CAMPANA ROLLS evoo, aged balsamic *gfo*

SYDNEY ROCK OYSTERS (A) gin, lime, ginger, cucumber, chilli (2pp) *gf*

CARPACCIO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil *gf*

ANTIPASTI

SCALLOPS (I) Canadian Clearwater, crispy pancetta, cauliflower creme, tomato concasse, nduja oil (1pp) *gf*

ZUCCHINI FLOWERS (A) blue swimmer crab, ricotta, lemon zest, chives, zucchini & basil sugo(1pp)

PASTA

LINGUINE ARAGOSTA (A) W.A Rock Lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto

SECONDI

BISTECCA chef cut of the day *gf*

BROCCOLINI salsa verde, pecorino *gf, v*

ROAST POTATOES garlic, sea salt *gf, v*

MIXED LEAF SALAD evoo, balsamic *gf, v*

Desserts can be ordered a la carte | Dietary requirements will be accommodated
$5.50pp cake fee | Service charge 10% | Public Holiday Surcharge 15% (menu subject to change without notice)