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

GAMBERI (I) prawns in a garlic, chilli & cherry tomato sugo

SECONDI

PORK TENDERLOIN wrapped in pancetta, marsala reduction, potatoes, broccolini

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

RIGATONI PESTO basil & parmesan pesto, pinenuts & green beans

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)	
Natural, raspberry prosecco vinaigrette *gf*	6 ea
Gin, lime, ginger, cucumber, chilli *gf*	8 ea
Caviar, creme fraiche, chives *gf*	19 ea
PANE campana rolls (2), pepe saya cultured butter *gfo*	8.00
OLIVES mixed marinated olives *gf*, *v*	12
BLINI AL CAVIALE (I) Anna Dutch Oscietra, crème fraiche, chives, buckwheat blini *gf*	19 ea

ANTIPASTI

SCALLOPS (I) Canadian Clearwater, crispy pancetta, cauliflower creme, tomato concasse, nduja oil (3) *gf*	36
PESCE CRUDO (A) yellowfin tuna, sicilian green olive, pistachio, caperberry, pickled pearl onion, sea asparagus, lemon oil gf	36
BURRATA rockmelon gel, crispy prosciutto, aged balsamic pearls, fennel, honey agrodolce *gf*	34
ZUCCHINI FLOWERS (A) blue swimmer crab, ricotta, lemon zest, chives, zucchini & basil sugo (3)	34

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 89

FAGOTTINI DI GAMBERI (A) house made fagottini filled with prawns, lemon, mascarpone & chive, saffron-infused seafood velouté, basil oil, pomegranate foam, black olive dust 55

RAGU BIANCO fresh mafaldine, slow braised veal shank, mascarpone, garden herbs, pecorino romano 48

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MAINS

PESCE fish of the day MP

AGNELLO almond crusted lamb backstrap served medium rare, chianti wine reduction, grilled zucchini, smoked eggplant gel, cherry tomato *gfo* 58

ANATRA 250g smoked confit duck leg, blueberry sauce, apricot & yellow squash caponatina, cherry truss tomato gf 55

FILETTO DI MANZO 200g mbs2+ eye fillet, potato & parmesan millefoglie, gruyère, truffle, pancetta, beef jus *gf* 65

BISTECCA FOR TWO chefs cut *gf* MP

SIDES

BROCCOLINI charred, pecorino, salsa verde *gf, v* 16

ROAST POTATOES garlic, sea salt *gf, v* 16

ROCKET candied walnuts, pickled golden beetroot, parmesan, lemon dressing, vincotto *gf , v* 18

CAVOLO NERO tuscan cabbage, pancetta, garlic, onion *gf* 16

MIXED LEAF extra virgin olive oil, aged balsamic *gf, v* 16

FRIES shoestring cut, truffle infused aioli *gf, v* 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) yellowfin tuna, sicilian green olive, pistachio, caperberry, pickled pearl onion, sea asparagus, lemon oil *gf*

SCALLOPS (I) Canadian Clearwater, crispy pancetta, cauliflower creme, tomato concasse, nduja oil (3) *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

10% service charge applies to public holidays | 10% gratuity is applied for groups of 7+ guests
Seafood Legend A = Australian | I = Imported | M = Mixed