CICCHETTI

CAVIAR (I)

all tins served with blini, creme fraiche & chives

ARS OSCIETRA ITALICA		OSCIETRA BLACK	
bump	25	bump	20
10g tin	99	10g tin	89
30g tin	250	30g tin	200

BLINI AL CAVIALE (I) Black Oscietra, crème fraîche, chives, buckwheat blini *gf* 19 ea

PANE campana rolls (2), pepe saya cultured butter *gfo* 8

OLIVES mixed marinated olives *gf*, *v* 12

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

ANTIPASTI

SCALLOPS (I) Canadian Clearwater, crispy pancetta, cauliflower creme, tomato concasse, nduja oil (3) *gf* 36

BURRATA rockmelon gel, crispy prosciutto, aged balsamic pearls, fennel, honey agrodolce gf, *v* 34

CARPACCIO DI MANZO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil *gf* 36

ZUCCHINI FLOWERS (A) blue swimmer crab, ricotta, lemon zest, chives, zucchini & basil sugo (3) 34

PESCE CRUDO (A) yellowfin tuna, sicilian green olive, pistachio, caperberry, pickled pearl onion, sea asparagus, lemon oil *gf* 36

QUAGLIA deboned quail stuffed with apricot, wrapped in pancetta, orange jus & cavolo nero 35

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 Australian 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

RISOTTO SALSICCIA carnaroli, pork sausage, cime di rapa purée, peas, pecorino fondue *gf* 48

SPAGHETTI NERO (M) squid ink spaghetti, prawn, calamari, cherry tomato, nduja prawn bisque, garlic, chilli, bottarga crumb, prawn oil 58

Gluten Free Pasta Available

MAINS

PESCE fish of the day — MP

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

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

GUANCIA DI MANZO wagyu beef cheek, barolo wine, parsnip creme, gremolata, potato crisp *gf* — 52

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

FILETTO DI MAIALE pork tenderloin wrapped in pancetta, artichoke, marsala reduction, cavolo nero *gf* — 55

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 *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