busta

ANTI-PASTI

Olives orange, chilli, thyme (GF)			10
Focaccia w olive oil (GFO) ADD Butter alla Pizzaiola +4			13
Olasagasti Anchovies 5 fillets in olive oil (GF)(I)			15
Oysters sydney rock, mignonette (GF)(A)	6.5	37	70
Cecina 12hr porchetta, cecina, colatura (GF)			10ea
Crostino kingfish, pistachio (GFO)(A)			10ea
Tuna Crisp tomato, smoked salmon caviar, chives (GFO)(A)			12ea
Heirloom Tomato Bruschetta macadamia, basil, lemon (GFO) ADD Olasagasti anchovy +3			8ea
Burrata pine nuts, sultanas, capers, eschallot, sage (GF)			24
Grilled Cauliflower sicilian pesto, almonds, ricotta salata, mint (GF)			16
Salumi Plate selection of cured meats and pickles (GF)			22
Crudo yellowfin tuna, almond, nashi pear, lime, capers (GF)(A)			26
Tartare blackmore wagyu, capers, pine nuts, tonnato, pane carasau (GFO)			22

NOT- A PASTA

Pescato whole market fish, lime butter, capers, chives (GF)(I)	42
Bistecca grass-fed scotch fillet MB4+ 300g, rainbow chard, lemon (GF)	72
Insalata fennel, walnut, lemon, pecorino (GF)	14

PASTA

Rigatoni kabocha pumpkin, pepitas, goats cheese, sage (GFO)	29
Fettuccine smoked gundagai lamb ragu, ricotta salata, wild fennel, lemon (GFO)	34
Tagliolini blue swimmer crab, cime di rapa sugo, pan grattato, lemon (DF)(A)	36

DOLCE

Tiramisu classico	17
Cannoli house made lemon ricotta, pistachio	14
Sorbet house made sorbet - ask for selection (GF)	7

please advise your wait person if you have any dietary requirements or allergies before ordering
GF = gluten free, GFO = gluten free option
*merchant rates apply to all card transactions. please ask for schedule of rates
10% surcharge on sundays, 15% on public holidays

MANGIAMO

$70pp

ANTI-PASTI

Focaccia w olive oil, Butter alla Pizzaiola (GFO)
Crostino kingfish, pistachio (GFO)(A)
Burrata pine nuts, sultanas, capers, eschallot, sage (GF)

ADD Oysters sydney rock, mignonette (GF)(A) 6.5 each
Crudo yellowfin tuna, almond, nashi pear, lime, capers (GF)(A) 9 pp

PASTA

Rigatoni kabocha pumpkin, pepitas, goats cheese, sage (GFO)
Fettuccine smoked gundagai lamb ragu, ricotta salata, wild fennel, lemon (GFO)
Tagliolini blue swimmer crab, cime di rapa sugo, pan grattato, and lemon (DF)(A)

SWAP A PASTA FOR BISTECCA + 50
Bistecca grass-fed scotch fillet MB4+ 300 gr, rainbow chard, lemon (GF)

NOT- A PASTA

Insalata fennel, walnut, lemon, pecorino (GF)

DOLCE

Tiramisu classico

Cannoli house made lemon ricotta, pistachio

OR

Sorbet house made sorbet - ask for selection (GF)

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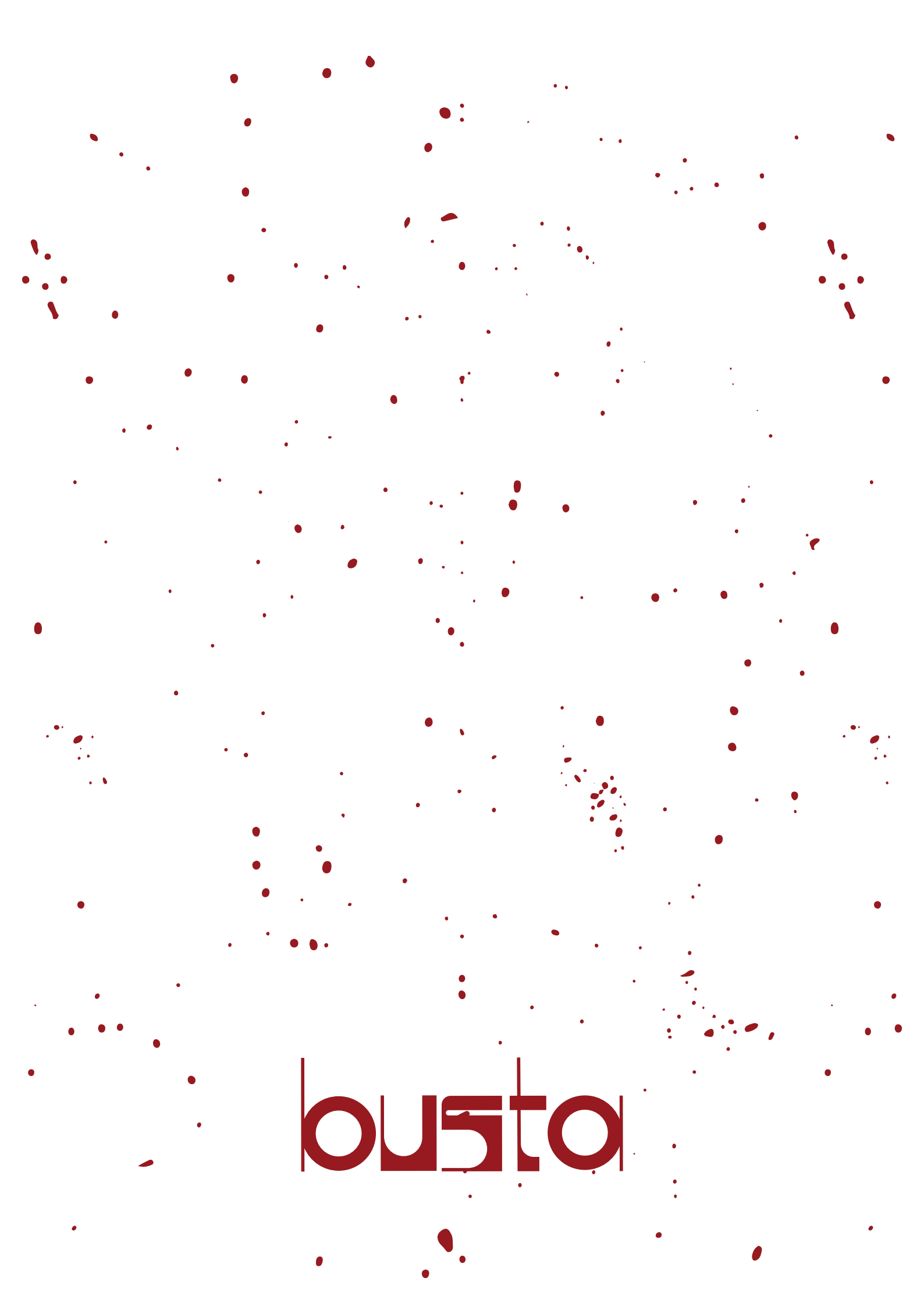
group reservations of 8 or more will incur a 10% service charge (monday - saturday)
10% surcharge on sundays, 15% on public holidays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