

A la carte Menu

APPETISERS

- Sourdough Focaccia sea salt, whipped garlic & herb butter 8
- Chef's Charcuterie for Two... 39
- curated selection of artisanal salumi, pickled vegetables, grissini, pane carasau
- Add : marinated olives +9 / burrata +12
- Arancini del giorno (2pc) 16
- Pacific oysters – natural with chardonnay mignonette 6ea / kilpatrick 7ea 3 / 6 / 12

ENTRÉE

- Burrata – strawberry & cherry tomato chutney, parmesan crisp 30
- W.A scallops – caramelised cauliflower, grapefruit & caper dressing(3)... 27
- Vitello Tonnato – poached veal, tuna & anchovy mayo, fried capers, jus 32
- Hiramasa kingfish crudo – jalapeño & citrus dressing, pickled radish 34
- QLD king prawns – flame-grilled, nduja, crustacean oil, lemon, chives (3) 39
- Calamari fritti – dill, tarragon & lime aioli 32

HANDMADE PASTA

- Sardinian Culurgiones - parcels of baked ricotta, potato & mint, saffron, cherry tomatoes v40
- Pappardelle – slow-braised lamb shoulder, orange, herbs, pecorino romano 40
- Seafood Tagliolini – mussels, prawns, calamari, scallops, smoked white fish brodetto 46
- Risotto – Blue Swimmer crab, bisque, salsa verde, bottarga crumble 44
- *gluten-free fettuccine available +3

MAINS

- Lamb shoulder – mushroom duxelle, 'crema di ceci' chickpea, paprika, braised zucchini ... 48
- Market Fish of the Day POA

CHARGRILL

- Eye Fillet 200g – Great Southern Angus, grass-fed 64
- Butchers Cut of the Day POA

accompagniments - cipollotti agro dolce, parsnip, red wine jus

SIDES

- Char-grilled broccolini – stracciatella, pangrattato 16
- Twice-cooked roast potatoes – oregano & confit garlic 14
- Shoestring fries –12
- Wild rocket, pear, parmesan & walnut salad – balsamic 16
- Baby cos, radicchio, fennel, capers, radish – citrus vinaigrette 16

A la carte Dessert Menu

Today's Soufflé – vanilla bean ice cream 25 (allow 20 mins)

Vanilla Panna Cotta – mango, lime, toasted coconut 18

Belgian Chocolate Fondant – salted pistachio ice cream 20

Tiramisu 18

Affogato – vanilla bean ice cream, espresso, honeycomb crumble 18

Add liqueur of choice (+8) Baileys / Kahlua / Frangelico / Galliano / Cointreau

Sicilian Cannolo – ricotta & pistachio cream 9 each

Petite plate for two – cannoli, truffles, biscotti 26

Belgian hand-rolled chocolate & Cointreau truffles 4 each

Brutti e buoni – almond biscotti 3 each

CHEESE

Artisanal cheese - toasted almonds, honey, grapes, grissini

Brillat Savarin – FR / Gorgonzola Picante – ITA / Pyengana Cheddar – TAS

30g / 60g / 90g 14 / 26 / 38

STICKIES / FORTEFIEDS

2022 Juniper Estate Botrytis Riesling, Margaret River WA 18 (90ml)

2019 Carmes de Rieussec Sauternes, Bordeaux FR 24 (90ml)

Vito Curatolo Arini Marsala Superiore Dolce, Sicilia ITA 18 (60ml)

Penfolds 'Father' Grand Tawny Port, South Australia 16 (60ml)

Fonseca Bin No 27 Aged Tawny Port, Portugal 19 (60ml)

Morris Rutherglen Classic Muscat, Rutherglen VIC 16 (60ml)

Morris Rutherglen Topaque, Rutherglen VIC 16 (60ml)

Cardenal Cisneros Pedro Ximenez, Andalucia ESP 20 (45ml)

DIGESTIVO / AMARO

Amaro Montenegro, 23%, Emilia Romagna ITA 15

Nonino Amaro, 35%, Friuli ITA 19

Amaro Lucano, 28%, Piemonte ITA 15

Averna, 29%, Sicilia ITA 14

Tedeschi Grappa di Amarone, Veneto ITA 25

Nonino Grappa Vendemmia, Friuli ITA 19

DESSERT COCKTAIL - Espresso Martini / Berry Sour / Passione Martini 24