

Sharing Table Menu

For the whole table to share and enjoy

Antipastini– oysters, marinated olives, burrata, arancini

Pasta – agnolotti + gnocchi

Main – barramundi + eye fillet

Dessert – tiramisu, cannoli, doughnuts + gelato

two courses.... 58pp - three courses.... 68pp - four courses.... 78pp

Alla Griglia Menu

Served with Sicilian caponata + sauce salmoriglio

King Island T bone Fiorentina 400gr	42
Darling Downs Wagyu Porterhouse (MS6)	68
Red Gum Creek Rib eye 350gr	44
Rib eye Tomahawk for 2 people 1.3kg	92
Riverina Scotch Fillet 300gr	42
Black angus eye fillet 200gr	40

Antipastini

oysters + shallot prosecco vinaigrette 4.5pp (gf, df)

fried **zucchini flowers** filled with lemon ricotta + pesto trapanese 8pp (v, gf)

baccala + potato **croquettes**, salmoriglio sauce 6pp (df)

arancini carbonara, guanciaie + pecorino 5pp

impanate siciliane, cauliflower, mozzarella + black truffle 8pp (v)

San Daniele **prosciutto**, marinated olives + fried caciocavallo 19

Primi Piatti

burrata 'money bag' mozzarella, sliced pear + mint, olive liquorice 19 (v, gf)

olive oil poached **calamari** + **octopus** salad, avocado + basil seeds 20 (gf, df)

pan-seared **scallops**, sauce nero, black caviar + black rice crackers 20 (gf)

egg yolk **raviolino** 'San Domenico', buttered sage king brown mushrooms 21 (v)

Pasta & Risotto

squid ink **spaghettoni**, clams, calamari 'al fumetto' 31 (df)

risotto of taleggio, glazed pear carpaccio, chestnuts + truffle 36 (gf)

buffalo ricotta **gnocchi**, slow cooked duck ragu + sage 31 (gf)

agnolotti del plin, truffle cacio e pepe 37 (v)

pappardelle, sher wagyu osso buco 'bolognese' 33

Secondi Piatti

Humpty Doo **barramundi** fillet, baby eggplant, mussels + 'acqua pazza' 39 (gf)

braised **beef cheeks**, spinach leaves, pickled radicchio + parmesan maccheroni 38

free range **duck breast**, red cabbage coleslaw + spice quince sauce 39 (gf)

Contorni

Cos lettuce salad, fennel, orange + cider dressing 10 (vg, gf, v)

tossed **broccolini**, brussel sprouts + peas 10 (v, gf)

french **fries** 8 (vg)

roasted potatoes, wild onions + rosemary 10 (v, gf)

DOLCE

Flamed mandarin **bombe alaska** 17 (gf)

Our traditional **tiramisu** ‘alla pentola” (nf) 17

Truffle **profitaroles**, truffle chocolate gelato 19

Poached **quince**, spiced pudding, whipped truffled honey ricotta 16

House Cannolo - sweet ricotta encrusted with pistachio, dark chocolate +
chopped candied orange 7 pp

Sicilian **donuts**, homemade persimmon jam + Zanzibar rum sultana gelato 16

FORMAGGI

Gorgonzola dolce – this cheese is a veined Italian blue cheese, made from unskimmed cow's milk. It can be buttery or firm, crumbly and quite salty, with a "bite" from its blue veining. 16

Asiago - is a cow's milk cheese, produced only on the Asiago plateau in the Veneto foothills in Italy. The cheese-making tradition in the provinces of Vicenza and Trento. 12

Truffle pecorino – originally comes from the Italian island of Sardinia this raw sheep's milk cheese is infused with black truffle paste that has been aged to develop its own character. During the aging process, oil and vinegar are applied to the cheese's rind to prevent weight loss. 19

Ocelli al malto d'orzo e whiskey – this is a newly created original cheese. Only a few, carefully selected wheels are aged over a very long period of time and then coated with malted barley and whisky. The final result is a unique cheese with a strong and complex fragrance. 17

All our cheeses are 60gr served with seasonal condiments + fruit bread.

Ask your waiter for wine recommendations.