

Sharing + Starters

barilla bay shucked oysters + blood orange granita	gf, df	\$4.5 per piece
wagyu bresaola, olives + grissini	df	\$17
arancini of spring pea and smoked mozzarella	v	\$4.5 per piece
zucchini flowers filled with roasted eggplant + tomato	v, gf	\$8 per piece
calamari + octopus salad, lemon potatoes	gf, df	\$19

Pasta

pappardelle, stracotto of sher wagyu, duck + pork		\$30
squid ink tagliatelle, crab, mussels + fennel	df	\$31
ricotta gnocchi, white asparagus pesto + white asparagus tempura	v, gf	\$30
truffle tortellini, burnt butter + sage	v	\$31
roasted pumpkin casoncelli, buttermilk + pioppino mushrooms	v	\$29

Main Course

slow cooked beef cheeks + fresh corn polenta	gf	\$38
pan fried humpty doo barramundi fillet + sicilian caponata “agrodolce”	gf, df	\$39
crumbed lamb cutlet + chickpea, minted green olives	gf	\$40

Sides, all \$9

eggplant parmigiana	v, gf	broccolini + smoked almonds	v, gf
chunky fries	v, gf, df	our “nicoise” spring garden salad	v, gf, df

can't decide? let us take care of it, start to finish, with our **sharing-style chef's menu**

\$68pp

includes antipasti, pasta, mains, sides and dessert

v = vegetarian, gf = gluten free, df = dairy free. please still advise your waiter of any allergies.

Please advise your waiter of any dietary requirements, preferences, or allergies. Whilst we do our best to ensure our guests safety, we cannot guarantee that any item will be free from cross contamination.

Desserts

tiramisu al pentola piccola

\$15

ferrero rocher chocolate + hazelnut (gf)

\$16

peach bombe alaska

\$18

salted caramel mousse filled chocolate coated cannoli

\$13 per piece

mango carpaccio + sorbets (gf)

\$16

gelato (gf)

\$13

cheese of the day

\$12

sicilian candy olives for coffee

\$7