

ENTREE

RAVIOLI	
Pumpkin and silverbeet, sage brown butter	18
CAPELLINI	
Angel hair pasta, blue swimmer crab, garlic, chilli, tomato sugo	20
POLPOTTE	
Spicy lamb sausage, tomato, fregola and chickpea braise	20
CARPACCIO g	
Seared beef tenderloin, lilliput capers, black truffle oil, pecorino	23
CAPELANTE g	
Shark Bay wild scallops, cauliflower puree, pancetta	22
FRITTELLE	
Prosciutto and potato fritters, gorgonzola cream	20

MAIN

GNOCCHI	
Potato and ricotta gnocchi, fontina, spinach, tomato sugo	36
SALMONE	
Atlantic salmon, cuttlefish ink risotto and pernod	38
ANATRE	
Confit duck leg, potato and pancetta fregola, vin cotto	36
PESCE g	
Geraldton king snapper, mash, asparagus, tomato salad	39
MAIALE g	
Slow roasted pork belly, cauliflower puree, kale, jus	38
CARNE g	
Cape Byron beef scotch fillet, duck fat potatoes, broccolini, duxelles	40

SIDE

Rocket, parmesan, pear, walnuts g	12
Asparagus, broccolini, olive oil g	12
Duck fat roasted potatoes with rosemary g	12
Marinated taggiasche olives g	8

DESSERT

BUDINO	
Warm fig pudding, salted caramel, vanilla ice cream	17
CIOCCOLATO	
Valrhona chocolate ganache, raspberry sorbet, Italian meringue	19
CREMA BRUCIATA	
Orange and cinnamon crème brulee, blueberries, brandy snap	17
PANNA COTTA g	
Vanilla cream, fresh berries, raspberry sauce	18
AFFOGATO g	
Vanilla ice-cream, frangelico, espresso	12