

Starter

CARPACCIO	
Seared beef tenderloin, capers, truffle oil, reggiano g	20
PROSCIUTTO	
San Danielle prosciutto, burrata, fig, balsamic g	22
CAPELLINI	
Angel hair pasta, blue swimmer crab, chilli, tomato sugo	19
POLPO	
Fremantle octopus, white anchovy, tomato, olives, chilli g	18
RAVIOLI	
Potato ravioli, swiss brown mushrooms, brown butter, sage	17

Main

GNOCCHI	
Potato and ricotta gnocchi, fontina, spinach, tomato sugo	34
ANATRE	
Roasted duck leg, potato and pancetta fregola, vin cotto	35
PESCE	
Barramundi, potato mash, asparagus, tomato salad g	37
MAIALE	
Slow roasted pork belly, cauliflower puree, kale, jus g	35
CARNE	
Flat iron steak, mash, wilted greens, horseradish gremolata g	36

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	16
CIOCCOLATO	
Vahlrona chocolate, Italian meringue, raspberry sorbet	16
CREMA BRUCIATA	
Orange and cinnamon crème brulee, blueberries, brandy snap	14
PANNA COTTA	
Vanilla panna cotta, fresh berries, raspberry puree g	17
AFFOGATO	
Vanilla ice cream, frangelico, espresso g	13