



#### APERITIVI

**PANE** | Olio Mio olive oil 5

**OLIVES** | house cured green mammoth olives 8

**CHARRED GRAPES** | whipped gorgonzola 12

**HALF DOZEN OYSTERS** | South Coast NSW 30

freshly shucked live appellation oysters rock, raspberry vinegar, lemon

#### ANTIPASTI 28

**ROASTED SCALLOPS** | Shark Bay WA, spicy nduja cream

**WAGYU BRESAOLA** | crisp capers, truffle mayonnaise, ciabatta

**BURRATA** | fresh hand tied burrata, oxheart tomato, fig balsamic

**COORANBONG ZUCCHINI FLOWERS** | salted cod brandade, Avruga, smoked mussel aioli

#### PRIMI PIATTI

**OSSOBUCO ALLA MILANESE** | saffron risotto, snap peas, parmesan, buckwheat 45

**RISOTTO ALLA PESCATORA** | spanner crab civiche, peas, lemon pangrattato, bottarga 45

**DUTCH CREAM POTATO GNOCCHI** | guanciale, porcini mascarpone, parmesan crisp 45

**YAMBA KING PRAWNS** | squid ink linguine, garlic & lemon, bisque cream, roe 68

#### SECONDI PIATTI

**BLUE EYE COD** | NZ 50

cipolline puree, sweet potato fondant, shallot oil, kipfler crisps

**TINDER CREEK AYLESBURY DUCK** | 7 Day Dry Aged 58

roasted leg & breast, charred cauliflower puree, shiraz poached quince, jus

#### CARNE DI BUE (*BEEF*)

**850G T-BONE 42 DAYS DRY AGED** | Gippsland VIC 135

roasted heirloom carrot, silverbeet, jus

**GRASS FED RIB EYE FILLET 350G** | MB4 Southern Ranges VIC 72

celeriac remoulade, truffle pecorino, green peppercorn jus

#### CONTORNI 12

**INSALATA** | shaved fennel, pear, mustard leaves, pepitas & sunflower seeds

**CRISPY POTATOES** | black garlic, rosemary

**GARDEN GREENS** | lightly grilled, hazelnuts, ricotta, burnt butter dressing

Please note credit card and public holiday surcharges may apply