

hMENU

Garlic pizetta, whipped ricotta, honey	16
Olives, Prosciutto di San Daniele, mortadella, salami, Parmigiano Reggiano, grissini	36

RAW

Freshly shucked oysters	6 each
Oscietra 'caviar & crostini', butter, crème fraiche	30gm 200
	50gm 320
Coromandel NZ scampi crudo, chilli, EVOO	32

SNACKS

Abrolhos Island scallop, garlic butter	9 each
Hiramasa kingfish crudo, Campari blood orange jelly	28
Fremantle octopus carpaccio, capers, chilli	29
Cauliflower fritti, pickled zucchini, lemon aioli	22
Stracciatella, peppers, white anchovy	24
Lolligo arrow squid, salsa rosso, garlic aioli	32
Caesar salad made tableside	32

HANDMADE PASTA

Raviolo, Skull Island prawn, Yarra Valley salmon caviar, parmesan cream	34
Ricotta gnocchi, green peas, pistachio pesto brodo	29
Mafaldi, Fremantle octopus bolognese	38
Linguini, Mooloolaba spanner crab, chilli, lemon	40
Risotto, half split Spoon Bay eastern rock lobster	110

GRILL AND OVEN

Toothfish acqua pazza, mussels, olives, tomato	65
Grilled kingfish outlet, pistachio, green olive, white balsamic	55
Saskia Beer chicken milanese, anchovy aioli, roast lemon	36
Westholme wagyu eye fillet, roasted field mushroom	180gm 65
	220gm 75
Riverine scotch fillet	60

BUTCHER'S BLOCK Carved table side for two or more

Brooklyn valley, grass fed Delmonico 800g	160
Brooklyn valley, grass fed T-Bone 1.2 kilo	250

SIDES

Blue Mountains heirloom tomato salad	16
Green salad, avocado, witlof, soft herbs, white balsamic	16
Fennel salad, red onion, mint, orange, olives	16
Green beans, tuna dressing	16
Roasted bone marrow, green sauce	16
Duck fat roasted potatoes	16

Please advise staff of any allergies