

# MENU

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

<b>RAW</b>	
Freshly shucked oysters	6 each
Oysters, Oscietra caviar	10 each
Raw beef, anchovy essence, Calabrian chilli, crisp bread	34
Ulladulla sea urchin, Wollongong bonito, olive oil, lemon	36
Hiramasa kingfish, rock oyster cream, puff grains	32
Oscietra 'caviar & crostini', butter, crème fraiche	10gm 75 30gm 200 50gm 320

<b>SNACKS</b>	
Cauliflower fritti, pickled zucchini, lemon aioli	26
Abrolhos Island scallop, anchovy bagna cauda	9 each
Fremantle octopus carpaccio, capers, chilli	29
Loligo arrow squid, salsa rosso, squid ink aioli	28
"Angry marron", fregola arrabbiata, tomato, chilli, garlic	75
'Signore Cardini's' Caesar salad made tableside	32

<b>HANDMADE PASTA</b>	
Raviolo, Skull Island prawn, parmesan cream	34
Ricotta gnocchi, orgy of mushrooms	32
Mafaldi, Fremantle octopus, tomato ragu	38
Linguini, Mooloolaba spanner crab, chilli, lemon	42

<b>GRILL AND OVEN</b>	
Toothfish 'Glacier 51' aqua pazza, mussels, olives, tomato	65
Murray Cod fillet, sea urchin butter	50
Saltimbocca chicken 'Saskia Beer', salsa verde, roast lemon	38
Scotch fillet, Riverine	400gm 70
Black Opal Wagyu eye fillet MBS7+, roasted portobello mushroom	180gm 80 220gm 90

<b>CARVED TABLESIDE FOR 'TWO OR MORE'</b>	
Brooklyn valley, grain fed, Delmonico 800g	180
Riverine, grain fed, T-Bone 1.5 kilo	260
Riverine, 6 week dry aged, rib eye on the bone 1 kilo	220

<b>SIDES</b>	
Blue Mountains black crimson tomato salad	16
Fennel salad, orange, olives, red onion, mint	16
Cavolo nero, chilli, ortiz anchovy	16
Duck fat roasted potatoes	16