

# MENU

Garlic pizzetta, whipped ricotta, honey	20
Prosciutto di San Daniele, salami, mortadella, parmigiano Reggiano, olives, grissini	36

## RAW

Freshly shucked oysters	8 each
Hiramasa kingfish, rock oyster cream, puff grains	36
Beef carpaccio, truffle pecorino, chilli, EVOO	34
Siberian 'caviar & crostini', crème fraiche	10g 180 30g 220

## SNACKS

Burrata, pickled beetroot, pistachio	24
Cauliflower fritti, pickled zucchini, lemon aioli	26
Ox heart tomato salad, EVOO	20
Fremantle octopus carpaccio, capers, chilli	30
'Signore Cardini's' Caesar salad made tableside	32

## HANDMADE PASTA

Gnudi, ricotta, truffle	38
Spaghetti vongole, garlic, chilli, bottarga	38
Linguini, spanner crab, lemon	48
Paccheri, beef cheek ragu'	38
Tortellini, fennel pork sausage, parmesan fonduta, chives	40

## GRILL AND OVEN

Tuna steak, vinegar peppers, salsa Verde	50
Chicken saltimbocca, 'Saskia Beer', pine nut puree, lemon	38
Pork cotoletta, lemon aioli, truffle pecorino	43
Ossobuco alla bucco, white polenta	58
House dry aged duck breast, cavolo nero, citrus	60
Scotch fillet, MBS2+ grain fed, Riverine NSW	400g 85
Black Angus eye fillet, MBS2+ grain fed, portobello mushroom, Gippsland VIC	200g 75
Wagyu eye fillet, MBS5+ grain fed, portobello mushroom, Westholme QLD	220g 120

## CARVED TABLESIDE FOR 'TWO OR MORE'

Delmonico, pasture fed, Brooklyn valley VIC, 800gr	185
Rib eye on the bone, 6 weeks dry-aged, Riverine NSW, 1 kilo	220
T-Bone 'bistecca alla fiorentina', grain fed, Riverine NSW, 1.5 kilo	260

## SIDES

Green salad, avocado, lemon dressing	22
Broccolini, ortiz anchovy, lemon	18
Duck fat roasted potatoes	18
Baked eggs, truffle	18
Peas, truffle,	22
Bone marrow, gorgonzola, pecan, pangrattato	18

Manjimup truffle WA