

# MENU

Two-Course 85.0 | Three-Course 98.0

Garlic pizzetta, whipped ricotta, honey

## STARTER

Freshly shucked oysters 8 each  
Abrolhos island scallops, tangerine vinegar, orange, EVOO  
Stracciatella, spring vegetables  
Cauliflower fritti, pickled zucchini, lemon aioli

## MAIN

Spaghetti vongole, garlic, chilli, bottarga  
Paccheri all'arrabiata, Calabrian chilli, anchovies  
Chicken saltimbocca, 'Saskia Beer', pine nut puree, lemon  
Pork cotoletta, truffle pecorino  
Scotch fillet, MBS2+ grain fed, Riverine NSW 400g 45

## SIDES

Green velvet lettuce, chives, radish, lemon dressing 21  
Asparagus, peas, mint 23  
Duck fat roasted potatoes 18  
Bone marrow, gorgonzola, pecan, pangrattato 18

## DESSERT

Gowings tiramisu

### Gelato scoop

Liquorice  
Hazelnut  
Pistachio  
Baci chocolate, hazelnut  
Tonka bean, orange  
Vanilla