

MENU

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| Garlic pizzezza, whipped ricotta, Malfroy's Golds wild honey, Blue Mountains NSW | 20 |
| Prosciutto di San Daniele, salami, mortadella, parmigiano Reggiano, olives, grissini | 36 |

RAW

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| Freshly shucked oysters: Pacific, Boomer Bay, TAS | 8 each |
| Rock, Macleay River, NSW | 8 each |
| Tasmanian Ocean Trout crudo, Imperial caviar UAE | 38 each |
| NZ Snapper, bloody mary dressing, finger lime | 39 |
| Abrolhos island scallops, tangerine vinegar, orange, EVOO | 134 |
| Beef steak crudo, witlof, Calabrian chilli, anchovy, aioli | 34 |
| Pinzimonio, crunchy seasonal raw vegetables, lemon dressing, aioli | 24 |
| Oscietra 'caviar & crostini', crème fraîche | 10g 180 |
| | 30g 220 |

SNACKS

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| Burrata caprese, heirloom tomatoes, basil | 32 |
| Cauliflower fritti, pickled zucchini, lemon aioli | 26 |
| Spencer Gulf prawn saltimbocca, swordfish lardo, salsa verde | 35 |
| Salted cod baccala, radish, crostini | 31 |
| Kinkawooka pickled mussels, green tomato | 25 |
| 'Signore Cardini's' Caesar salad made tableside | 34 |

HANDMADE PASTA

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| Spaghetti vongole, garlic, chilli, bottarga | 38 |
| Linguini, spanner crab, lemon | 48 |
| Paccheri all'arrabiata, Calabrian chilli, anchovies | 36 |
| Ravioli verdi, prawns, burnt butter, sage | 42 |
| W.A. Scampi Vialone Nano risotto | 75 |

GRILL AND OVEN

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| Chicken saltimbocca, 'Saskia Beer', pine nut puree, lemon | 38 |
| Heritage roasted porchetta, pork, fennel, salsa verde | 35 |
| Pork cotoletta, truffle pecorino, caperberries | 43 |
| House dry-aged Aylesbury duck breast, cavolo nero, citrus, Wollemi NSW | 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 |
| NZ Snapper, spring vegetables minestrone | 38 |

CARVED TABLESIDE FOR 'TWO OR MORE'

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| Delmonico, pasture fed, Brooklyn valley VIC, 800gr | 185 |
| Rib eye on the bone, 6 weeks dry-aged, Riverine NSW, 1.2 kilo | 265 |
| T-Bone 'bistecca alla fiorentina', grain fed, Riverine NSW, 1.5 kilo | 260 |

SIDES

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| Broccolini, ortiz anchovy, chilli | 19 |
| Green velvet lettuce, chives, radish, lemon dressing | 21 |
| Ox heart tomato salad, EVOO | 20 |
| Duck fat roasted potatoes | 18 |
| Bone marrow, gorgonzola, pecan, pangrattato | 18 |