

# MENU

Garlic pizzeta, whipped ricotta, Malfroy's golds wild honey, Blue Mountains NSW	23
Prosciutto di San Daniele, capocollo, mortadella, parmigiano Reggiano, grissini	37

## SNACKS

Freshly shucked Rock/Pacific oysters	8 each
Abrolhos island scallops, pistachio pesto, lemon zest	14 each
Mooloolaba spanner crab, salt cod crocchetta, aioli, bottarga	16 each
Yellow fin tuna, pale ale crumpet	14 each
Quail scottadito, 'burnt fingers', Calabrian chilli	28

Oscietra 'caviar & crostini', crème fraîche	10g	180
	30g	220

## ANTIPASTI

Cauliflower fritti, pickled zucchini, lemon aioli	27
Burrata caprese, heirloom tomatoes, basil	33
Swordfish belly crudo, peppercino, oregano	38
Char-Grilled Spencer Gulf prawn, tomato cioppino, garlic focaccia	36
Carne cruda, 'steak tartare', cured egg yolk	36
'Signore Cardini's' Caesar salad made tableside	35

## HANDMADE PASTA

Casoncelli, Pumpkin, ricotta, amaretto	35
Paccheri all'arrabiata, Calabrian chilli, anchovies	37
Spaghetti vongole, garlic, chilli, bottarga	43
W.A. Scampi Vialone Nano risotto	76
QLD Mud crab linguine to share	m.p.
Duck lasagna, mushroom cappuccino, porcini	42

## GRILL AND OVEN

NZ snapper, fregola, caponata	39	
Chicken saltimbocca, 'Saskia Beer', pine nut puree, lemon	39	
Brooklyn Valley eye fillet, MBS3+ grass fed, Portobello mushroom, Gippsland VIC	200g	86
Wagyu eye fillet, MBS5+ grain fed, Portobello mushroom, Westholme QLD	220g	121
Tathra place aged pork chop, plum agrodolce 600gr	140	

## CARVED TABLESIDE FOR 'TWO OR MORE'

New York striploin, pasture fed, Brooklyn valley VIC, 800 gr	186
Rib eye on the bone, grain finished, Portoro, NSW, 1.2 kilo	282
T-Bone 'bistecca alla fiorentina', Black Angus, Riverina, NSW, 1.5 kilo	270

## SIDES

Broccolini, ortiz anchovies, chilli	20
Green velvet lettuce, chives, radish, lemon dressing	22
Eggplant parmigiana, straciatella, basil	28
Duck fat roasted potatoes	19
Bone marrow, gorgonzola, pecan, pangrattato	19