

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	11 each

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

ANTIPASTI

Cauliflower fritti, pickled zucchini, lemon aioli	27
Burrata caprese, heirloom beetroot, dill	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

Ricotta gnocchi, orgy of mushrooms	46
Spiral ravioli, roasted eggplant, smoked scamorza	39
Paccheri all'arrabiata, Calabrian chilli, anchovies	37
Spaghetti vongole, garlic, chilli, bottarga	43
QLD lobster linguine	85
Duck lasagna, mushroom cappuccino, porcini	42

GRILL AND OVEN

Blue-eye Cod, 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
Mixed Italian leaf salad, mustard dressing	22
Eggplant parmigiana, stracciatella, basil	28
Duck fat roasted potatoes	19
Bone marrow, gorgonzola, pecan, pangrattato	19