

MENU

SNACKS

Freshly shucked oysters		m.p.
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	
Imperial 'caviar & crostini', crème fraîche	10g	80
	30g	220

ANTIPASTI

Garlic pizzeta, whipped ricotta, Malfroy's golds wild honey, Blue Mountains, NSW	23
Prosciutto di San Daniele, salumi, mortadella, Parmigiano Reggiano, grissini	37
Cauliflower fritti, pickled zucchini, lemon aioli	32
Burrata caprese, heirloom beetroots, dill	33
Swordfish belly crudo, peperoncino, oregano	38
Char- grilled Spencer Gulf prawn, Cioppino tomato, garlic focaccia	36
Carne cruda, 'steak tartare', cured egg yolk	36
'Signore Cardini's' Caesar salad made tableside	35

HANDMADE PASTA

Spiral raviolo, roasted eggplant, smoked scamorza	39
Lasagna, duck, mushroom cappuccino, porcini	42
Spaghetti, vongole, garlic, chilli, bottarga	43
Gnocchi, ricotta, orgy of mushrooms	46
Ziti, genovese, pork & beef ragú	48
Casarecce, Southern lobster	85
Linguine Alfredo, Grana Padano wheel, made tableside	46

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, winter kale, Gippsland, VIC	200g	86
Riverine ribeye on the bone, MBS2+ grass fed, VIC	500g	96
Wagyu eye fillet, MBS5+ grain fed, winter kale, Westholme, QLD	220g	121
Tathra place aged pork chop, kumquat mostarda	600g	140

CARVED TABLESIDE FOR 'TWO OR MORE'

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

SIDES

Broccolini, ortiz anchovies, chilli	20
Italian mixed leaf salad, mustard dressing	22
Duck fat roasted potatoes	19
Eggplant parmigiana, stracciatella, basil	28
Bone marrow, gorgonzola, pecan, pangrattato	19