

# hMENU

## ANTIPASTI

|   |          |    |
|---|----------|----|
| Garlic pizzetta, whipped ricotta, Malfroy's golds wild honey, Blue Mountains, NSW |          | 19 |
| Freshly shucked oysters   | half doz | 45 |
|   | dozen    | 88 |
|   | 10g      | 80 |
| Imperial 'caviar & crostini', crème fraîche                                       |          |    |
| Skull Island prawn crudo, lemon, evoo, chilli                                     |          | 36 |
| Beetroot carpaccio, nasturtium, stracciatella                                     |          | 26 |
| Prosciutto di San Daniele, bresaola, mortadella, Parmigiano Reggiano, grissini    |          | 38 |
| Vitello tonnato, slow cooked veal, tuna emulsion, capers                          |          | 30 |
| Carne Cruda, steak tartare, cured egg yolk  |          | 36 |
|   |          |    |
| 'Signore Cardini's' Caesar salad made tableside                                   |          | 35 |

## HANDMADE PASTA

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| Risotto ai funghi  |  | 34 |
| Pappardelle, venison, pork ragu, horseradish, gremolata, Parmigiano Reggiano |  | 36 |
| Cannelloni, salmon, scallop, prawn, fish velouté                             |  | 39 |
| Charcoal pumpkin raviolo, Parmesan cream                                     |  | 30 |

## GRILL AND OVEN

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|--|--|-----|
| Pesce del giorno, 'Acqua Pazza', black olives, capers, anchovies, baby tomato      |  | 42  |
| Chicken saltimbocca, pine nut puree, lemon   |  | 39  |
| Brooklyn Valley eye fillet, MBS3+ grass fed, confit mushroom, Gippsland, VIC, 200g |  | 78  |
| Wagyu eye fillet, MBS5+ grain fed, confit mushroom, Westholme, QLD, 220g           |  | 115 |
| Riverine rib eye on the bone, MBS2+ grass fed, Portoro, NSW, 500g                  |  | 96  |

## CARVED TABLESIDE FOR 'TWO OR MORE'

|  |  |     |
|--|--|-----|
| Roast fish, crab tortellini, shellfish bisque                        |  | 145 |
| New York striploin, pasture fed, Brooklyn valley, VIC, 800g          |  | 165 |
| Rib eye on the bone, grain finished, Portoro, NSW, 1.2kg             |  | 295 |
| T-Bone 'bistecca alla fiorentina', Black Angus, Riverina, NSW, 1.5kg |  | 270 |

## SIDES

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| Brussel sprouts, salsa verde, Parmigiano Reggiano  |  | 15 |
| Italian mixed leaf salad, mustard dressing         |  | 19 |
| Duck fat roasted potatoes, rosemary, confit garlic |  | 19 |
| Broccolini, Ortiz anchovies, garlic, chilli        |  | 20 |

Please advise staff of any allergies | A 10% service charge applies to groups of 6+ guests | All credit cards incur a 1.5% charge  
Menu as of April 2025, Menu may change from time of posting