

MENU

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		36
Tonno crudo, Calabrian chilli, bottarga, evoo		26
Beetroot carpaccio, nasturtium, stracciatella		38
Prosciutto di San Daniele, bresaola, mortadella, Parmigiano Reggiano, grissini		30
Vitello tonnato, slow cooked veal, tuna emulsion, capers		36
Carne Cruda, steak tartare, cured egg yolk		35
'Signore Cardini's' Caesar salad made tableside		

HANDMADE PASTA

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

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'

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

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