

MENU

Garlic pizzetta, whipped ricotta, Malfroy's golds wild honey, Blue Mountains, NSW	19
---	----

OYSTERS SELECTION, RAW FISH, CAVIAR

Pacific & rocks, white balsamic, eschalot, chives	Each	\$8
Tonno crudo, finger lime, samphire, roe		35
Imperial 'caviar & crostini', crème fraîche	10g	80

CURED MEAT

Wagyu bresaola MB5+, fig, grape must, homemade focaccia	35
Prosciutto San Daniele, mortadella, marinated olives, reggiano 18 month, grissini	38

ANTIPASTI

Burrata, tomato fonduta, peach, pomegranade	28
W.A. Abrolhos scallops, Nduja garlic butter, chives	45
W.A. Octopus tentacle, white bean macadamia puree, chilli lemon	35
Beef carpaccio, aioli, capers, parmesan, preserved truffle dressing	32
'Signore Cardini's' Caesar salad made tableside	35

HANDMADE PASTA

Risotto porcini, market mushroom, parmesan	39
Ravioli, buffalo ricotta, pea, zucchini, parmesan	36
Spaghettini, QLD prawn, bottarga, chives, lemon	42
Pappardelle, Duck, porcini, mushroom, lemon thyme	38

GRILL AND OVEN

Rock flathead, zucchini basil puree, lemon, EVOO	54
Duck breast, beetroot, black berry, radicchio	45
Crispy pork belly, cauliflower puree, salsa verde, broccolini	48
Brookland Valley eye fillet, MBS3+, grass fed, mushroom, Gippsland, VIC, 180g	78
Kidman eye fillet MB3+, Santa Gertrudis, Charolais, Murray Grey, NT/QLD, 200g	90
Riverine rib eye on the bone, MBS2+ grass fed, NSW, 500g	98

CARVED TABLESIDE FOR 'TWO OR MORE'

New York striploin, pasture fed, Brooklyn valley, VIC, 800gr	165
Rib eye Wagyu Chauvel, MB 6+, QLD, 800g	290
T-Bone 'bistecca alla fiorentina', Black Angus, Portoro, NSW, 1.5kg	270

Add on

Peppercorn jus & Red wine jus	Each	5
-------------------------------	------	---

SIDES

Asparagus Milanese, spring asparagus, hens egg, parmesan cream	30
Tasmanian carrots, mustard fruit butter, parsley	16
Red mignonette, cos, soft herbs, verjuice	19
Duck fat roasted potatoes, rosemary, confit garlic	19
Broccolini, Ortiz anchovies, garlic, chilli	17

