

MENU

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

OYSTERS, RAW, CAVIAR

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

CHACURATRIE

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
Zucchini flowers, ricotta, olive, tomato sugo, anchovy 33
W.A. Abrolhos scallops, Nduja garlic butter, chives 45
W.A. Octopus tentacle, white bean macadamia puree, chili 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 prawns, bottarga, chives, lemon 42
Pappardelle, Duck, porcini, mushroom, lemon thyme 38

GRILL AND OVEN

Swordfish, radicchio, gold raisin, pine nut dressing, apple balsamic 45
Duck breast, beetroot, black berry, radicchio 45
Crispy pork belly, cauliflower puree, salsa verde, broccolini 48
Brooklyn 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

BISTECCA

New York striploin, pasture fed, Riverine, VIC, 800g 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