

MENU

Garlic pizzetta, whipped ricotta, Malfroy's Golds Wild Honey, Blue Mountains, NSW 19

OYSTERS & CAVIAR

Rock Oysters, vermouth vinegar, eschalot, black pepper 8 Each
Imperial caviar, hard egg, chives, crostini, crème fraîche 10g 85

CHARCUTERIE

Wagyu Bresaola MB5+, preserved figs, barrel aged maple syrup 39
San Daniele prosciutto, rock melon 34
LP's Smoked Mortadella, Gordal olives, horseradish 30

ANTIPASTI

Burrata, fresh & preserved figs, charred radicchio, saba, mint 29
Zucchini flowers, pecorino & ricotta, tomato sugo, anchovy, lemon, olive 33
Scallops crudo, cucumber, lemon oil, trout roe, dill 37
Kingfish, blood plum vinaigrette, caper berry, chive, bottarga, green chilli 37
W.A. octopus tentacle, white bean macadamia purée, chilli, lemon 36
Beef carpaccio, aioli, capers, parmesan, preserved truffle dressing 32
Wagyu beef, pancetta skewer, crisp onion, fermented chilli salsa verde 36

'Signor Cardini's' Caesar salad made tableside 38

HANDMADE PASTA

Risotto three cheeses, hazelnut, herbs, 10yo balsamic 38
Lasagna, scampi, snapper, zucchini, spinach, caviar butter sauce 46
Potato gnocchi, prawns, burnt sage muscadell butter, parmesan 46
Pappardelle, braised wagyu beef cheek, bone marrow, olives, parsley, lemon 39

BISTECCA

T-bone steak 'bistecca alla fiorentina', Cape Grim, grain fed, TAS, 1kg 198
Rib eye, Great Southern Pinnacle, VIC, 1kg 198
Robbins Island Wagyu MB9+, sirloin, café de paris butter, TAS 300gr 145
Add on cut to order 100gr 45 Each

SAUCES

Peppercorn jus or red wine jus 7

GRILL & OVEN

Swordfish, radicchio, gold raisin, pine nut dressing, apple balsamic 46
Rock flathead, clams, pancetta, corn, lemon 58
Chicken saltimbocca, figs purée, charred fig, vincotto, EVOO 42
Brooklyn Valley Eye Fillet MB3+, Gippsland, grass fed, VIC, 180g 78
Kidman Eye Fillet MB3+, Charolais, Watercress, Murray Grey, grain fed, NT/QLD, 200g 90
Tajima wagyu skirt, MB5+, grain fed, NSW, 300gr 48
Scotch fillet, Riverine, grain fed, NSW, 400gr 87

SIDES

Tasmanian carrots, mustard fruit butter, parsley 16
Seasonal leaves, buttermilk crème fraîche dressing 19