

MENU

Garlic Pizzetta, Whipped Ricotta,
Malfroy's Gold Wild Honey, Blue
Mountains, NSW 19

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OYSTERS & CAVIAR

Rock Oysters (A), White Balsamic,
Eschalot, Chives 8ea

Imperial Caviar (I), Hard Egg, Chives,
Crostoni, Crème Fraîche 85

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SALUMI

Wagyu Bresaola MB5+, Preserved Figs,
Barrel Aged Maple Syrup 39

San Daniele Prosciutto, Grissini, Olives 34

LP's Smoked Mortadella, Gordal Olives,
Horseradish 30

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ANTIPASTI

Burrata, Fennel Marmellata, Orange,
Pollen, Green Oil 29

Zucchini Flowers, Pecorino & Ricotta,
Tomato Sugo, Anchovy, Lemon, Olive 33

Market Crudo (A), Caviar (I), Red Apple,
Caper Leaf, Lemon Dressing 34

Vitello Tonnato, Poached Veal, Egg Yolk,
Tuna crudo (I), Tuna Mayonnaise, Chives 36

Tasmanian Octopus (A), Tomato Nduja Sugo,
Caponata, Lemon, Parsley 36

Beef Carpaccio, Aioli, Capers, Parmesan,
Preserved Truffle Dressing 32

Wagyu beef, Pancetta Skewer, Crisp Onion,
Fermented Chilli Salsa Verde 36

Tableside Caesar 'Signor Cardini's'
Salad 35

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HANDMADE PASTA

Risotto, Mushrooms, White Onion, Rosemary,
Parmesan, Crispy Jerusalem Artichokes 38

Lasagna, Scampi (I), Snapper (A), Zucchini,
Spinach, Caviar (I) Butter Sauce 46

Potato Gnocchi, Prawns (A), Parmesan,
Burnt Sage Muscadell Butter 46

Chestnut Pappardelle, Braised Rabbit,
Chestnut Mushroom, Parmesan, parsley 39

BISTECCA

T-Bone '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 45ea

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SAUCES

Peppercorn Jus or Red Wine Jus 7

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GRILL & OVEN

Swordfish (A), Radicchio, Gold Raisin,
Pine Nut Dressing, Apple Balsamic 46

Rock Flathead (A), Clams (I), Pancetta,
Corn, Lemon 58

Duck Breast, Beetroot Blackberry Purée,
Radicchio, Turnip, Red Garnet 48

Brooklyn Valley Eye Fillet MB3+,
Grass-Fed, Gippsland, 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

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SIDES

Pine Roasted Carrots, Honey, Stracciatella 17

Seasonal Leaves, Buttermilk Crème Fraiche
Dressing 19

Duck Fat Roasted Potatoes, Rosemary,
Confit Garlic 19

Spinach, Mixed Chard, Garlic, Chilli, Lemon 18

Executive Chef: James Kidman

Head Chef: Hamish Waddel

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Seafood Origin: Australian (A), Imported (I), Mixed Origins (M)

Please advise staff of any allergies | A 10% service charge applies to groups of 6+guests

All credit cards incur a 1.5% charge