

Menu Pricing

2 Course Entree and Primi - 59 pp

2 Course Entree and Secondi - 79 pp

chef Andrea's taste tour of Italy 7 course tasting menu - 125 pp

bistecca alla fiorentina 1kg mb5 pure black wagyu t-bone, seasonal sides - 195

Starters

baked sourdough cultured butter, black salt - 11

olives warm marinated mixed olives - 8

arancino rice, porcini mushroom, parmesan, mozzarella - 8

Entree

chicken stuzzichino chicken skewers (2), spiced romesco, capsicum, labnah, walnuts

beef tartare angus MB3 eye fillet, mustard, caper berries, gherkins, confit egg yolk, creme fraiche

eggplant parmigiana mozzarella, pomodoro, basil, beschamel

octopus carpaccio thinly sliced marinated octopus, avocado puree, lemon citronette, squid ink rocks

vongole clams, white wine, garlic, chilli

burrata pappa al pomodoro, basil, balsamic reduction, sourdough croutons

Primi

risotto all'onda rice, gorgonzola dolce, parmesan, pear, walnut

fresh gnocchi pulled lamb, sweet potato puree, ricotta salata, hazelnuts

hand made tortelloni butter sage sauce, chef's daily filling

Secondi

barramundi crispy skin barramundi fillet, sundried tomato pesto, pea and macadamia salad, zucchini

lamb backstrap medium rare lamb, cauliflower puree, tuscan kale

mb3 angus eye fillet grilled broccolini, heirloom carrots, jus

Contorni

fried rosemary chat potatoes - 11

pea, macadamia, and feta salad, lemon citronette - 13

Dolce

baked chocolate mousse pistachio praline, pear compote, vanilla bean ice cream - 19

seasonal bavarese paired crumble, chantilly cream - 19

bacio pantesco fried italian wafer biscuit, ricotta, belgian chocolate - 19