

Menu Pricing

2 course entree / primi, entree / secondi, or primi / secondi - 79 pp

6 course degustation by chef Mark Jensen - 125 pp

bistecca alla fiorentina 1kg cape grim grass fed t-bone, seasonal sides & sauces - 169

Starters

house made focaccia cultured butter - 12

cannoli goats cheese, pear, walnut, chives - 11

sando mortadella, crispy salami, parmesan - 16

Entree

crudo raw reef fish, citrus, cucumber, melon, caviar

a

duck carpaccio beetroot, hazelnut, vincotto

stracciatella vine tomatoes, olives, fennel, basil

baby octopus kipfler potatoes, nduja, tapenade

i

Primi

ricotta gnocchi local tiger prawns, tomato, parsley, fennel

a

rigatoni pork and fennel sausage, porcini, mushrooms, pangrattato

lobster lasagne heirloom tomato salsa, pomodoro, crustacean cream

i

risotto squid, fine herbs, lemon, white balsamic vinaigrette

i

Secondi

roasted lamb shoulder basil crust, cherry tomatoes, zucchini, jus

barramundi peperonata, artichoke puree, capers, lemon, basil

a

black angus eye fillet king brown mushrooms, cauliflower, truffle jus

spatchcock chicken pearl barley, broad beans, pine nuts, tarragon

fried chat potatoes, rosemary, salsa verde - 15

roasted asparagus, toasted almonds, capers - 18

Dolce

IGNIS tiramisu mascarpone, coffee liqueur, espresso - 19

vanilla pannacotta seasonal berries, sorbet - 19

formaggi selection premium cheeses, fruit, walnuts, lavosh crackers - MP