Special Menu Pricing

6 course degustation by chef Mark Jensen *- 125*
wine pairing *- 60*

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

Starters

olives *mixed warm marinated olives - 12*

house made focaccia *cultured butter - 12*

cannoli *goats cheese, pear, walnut, chives - 11*

sando *mortadella, crispy salami, parmesan - 11*

Entree

crudo *raw reef fish, citrus, cucumber, melon, caviar - 28*
a

duck carpaccio *beetroot, hazelnut, vincotto - 27*

stracciatella *vine tomatoes, olives, fennel, basil - 25*

baby octopus *kipfler potatoes, nduja, tapenade - 26*

Primi

i
ricotta gnocchi *local tiger prawns, tomato, parsley, fennel - 26 / 46*
a

rigatoni *pork and fennel sausage, porcini, mushrooms, pangrattato - 25 / 40*

lobster lasagne *heirloom tomato salsa, pomodoro, crustacean cream - 28 / 48*
i

risotto *squid, fine herbs, lemon, white balsamic vinaigrette - 25 / 41*
i

Secondi

roasted lamb shoulder *basil crust, cherry tomatoes, zucchini, jus - 54*

barramundi *peperonata, artichoke puree, capers, lemon, basil - 49*
a

black angus eye fillet *king brown mushrooms, cauliflower, truffle jus - 65*

spatchcock chicken *pearl barley, broad beans, pine nuts, tarragon - 46*

fried chat potatoes, rosemary, salsa verde *- 17*

roasted asparagus, toasted almonds, capers *- 17*

Dolce

IGNIS tiramisu *mascarpone, coffee liqueur, espresso - 19*

vanilla pannacotta *seasonal berries, sorbet - 19*

formaggi selection *premium cheeses, fruit, walnuts, lavosh crackers - 48*