

Menu Pricing

2 course entree and secondi - 79 pp

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

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

Starters

house made foccacia cultured butter, black salt - 12

olives warm marinated mixed olives - 8

arancino rice, porcini mushroom, parmesan, mozzarella - 8

Entree

chicken stuzzichino chicken skewers, romesco, capsicum, labnah, walnuts

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

eggplant parmigiana mozzarella, scamorza, pomodoro, basil, beschamel

seasonal fish crudo stone fruit, gazpacho, sesame lavosh

arrosto di manzo roast beef, creme fraiche, salsa verde, italian wafer

barramundi crocchette fried barramundi croquettes, sundried tomato pesto, creme fraiche

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

Secondi

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

fresh gnocchi barramundi, cherry tomatoes, pangrattato

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

spaghetti alle vongole clams, white wine, garlic, fresh chilli

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

lamb backstrap medium rare lamb, cauliflower puree, tuscan kale

mb3 angus eye fillet seasonal vegetables, celeriac foam, king trumpet mushroom, jus

Contorni

fried rosemary chat potatoes - 11

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

Dolce

classic chocolate mousse pistachio praline, chantilly cream, belgian dark chocolate - 19

tiramisu savoirdi, mascarpone, cream, cacao, coffee liqueur - 19

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