

MENU

Starters

Mixed Warm Olives vg, gf 10
House Made Focaccia, Whipped Burnt Butter gfo, nf, veg 12



Entrée

Stracciatella, Peperonata, Salsa Verde nf, veg 20
Salmon Rilette, Crackers, Pickles gfo 26
Veal, Pork & Ricotta Meatballs, Sugo, Provolone gf 22
Crumbed Eggplant, Sugo, Provolone Cheese dfo, nf, veg 20
Mushroom Truffle Arancini, Aioli nf, veg 18
Sardines, Herb Lemon Crumb, Romesco, Herb Salad df, lf 22



Mains

Risotto, Jerusalem Artichoke Purée, Sun-Dried Tomato, Artichoke Crisps dfo, veg 34
Pappardelle, Brisket Ragu, Gremolata, Shaved Parmesan nf 38
House Made Gnocchi, Pumpkin Purée, Baked Ricotta, Pine Nuts, Fried Sage veg 34
Squid Ink Linguine, Cuttlefish, Chilli, Garlic, Fennel, Sun-Dried Tomato gfo 42
Barramundi, Green Olive Tapenade, Cherry Tomato, Mussels, Burnt Fennel df, gf, nf 48
Confit Chicken Maryland, Pearl Cous Cous, Mushrooms, Nduja, Broad Beans df, gf 48
300g Porterhouse, Kipfler Potatoes, Jus, Charred Radicchio df, nf, gf 56
600g Rump Cap MB4+, Fries, Cabbage Salad 80



Sides

Cabbage & Celeriac Salad, Pine Nuts, Cranberries, Balsamic Dressing veg, vg 18
Fries, Aioli df 18
Roast Carrots, Caraway Labneh, Spiced Honey, Pickled Grapes gf, nf, veg 22
Tomato Salad, Pickled Shallots, Olives, Basil, Balsamic Dressing df, nf, veg, vg 18



Kids

Fish and Chips df, nf 22
Orecchiette, Napoli Sauce nf, gfo 22
Steak, Chips, Salad df, gfo, nf 22