



STUZZICHINI *(appetizers)*

FRESHLY SHUCKED ON ORDER OYSTERS - PACIFIC/ SYDNEY ROCK	MUSHROOM & TRUFFLE ARANCINI.....	7 EA
Shallot Vinaigrette.....	PROSCIUTTO & PECORINO CROQUETTES.....	7 EA
Bloody Mary.....	MARINATED 'MOUNT ZERO' BLACK OLIVES.....	11
CAVIAR 30GR OSCIETRA 'SAN GREGORIO DE POLANCO.....	HARVEY BAY SCALLOPS, HERB & GARLIC BUTTER, TOASTED BREADCRUMBS.....	13 EA
BAKED IN HOUSE FOCACCIA & WHIPPED BUTTER.....	TIGER PRAWNS, GARLIC BUTTER & LEMON	16 EA

SALUMI *(cured meat)*

HAND SLICED JAMON IBERICO 'BELLOTA' 42 MONTHS.....	40
BERKEL SLICED PROSCIUTTO SAN DANIELE.....	18
BERKEL SLICED WAGYU BEEF BRESAOLA.....	22
SALUMI SELEZIONE:	
PROSCIUTTO SAN DANIELE, CAPOCOLLO, MORTADELLA, BRESAOLA & PICKLES.....	75

HOMEMADE PASTA

GNOCCHI SORRENTINA, SALSA POMODORO, MOZZARELLA, BASIL.....	35
PAPPARDELLE WAYGU RAGU, TOMATO, PARMESAN.....	42
SPAGHETTI CACIO E PEPE AL TARTUFO NERO.....	45
LINGUINE AI FRUTTI DI MARE, MUSSELS, CLAMS, CALAMARI, TIGER PRAWNS.....	50
RISOTTO DI ARAGOSTA, LOBSTER, SAFFRON, LOBSTER SALSA.....	65

ANTIPASTI *(starters)*

KING FISH CRUDO, CITRUS DRESSING, FINGER LIME, JALAPENO.....	26
FRITTO DI CALAMARI, GRIBICHE SALSA.....	28
BURRATA, SMOKED CAPONATA, EVO OIL, BALSAMIC.....	22
+ JAMON IBERICO 'BELLOTA' 42 MONTHS.....	14
HEIRLOOM TOMATO, STRACCIATELLA, PICKLED RAISIN, PINENUTS, OLIVE CRUMB.....	20
+ JAMON IBERICO 'BELLOTA' 42 MONTHS.....	14

SECONDI *(mains)*

HALF CHARCOAL 'LILYDALE' CHICKEN, CARROT PUREE, LEMON, SOFT HERB SALAD.....	37
ROASTED PUMPKIN, SALSA AGRODOLCE, TOASTED HAZELNUTS	27
CHEF GONE FISHING, 'CATCH OF THE DAY'	MP
FRESH ROCK LOBSTER, CRUSTACIAN BUTTER, LEMON.....	HALF150/WHOLE 300

MENU della TRADIZIONE / 105PP

ABBINAMENTO

+ TRADIZIONALE WINE \$75 | + AMAZON COCKTAILS \$65 | + ASTEMIO \$40

ANTIPASTO

DUO OYSTERS
<i>cucumber, verjuice</i>
AS CANNOLO
<i>beef tartare</i>
CROCCHETTE
<i>banana prawns, saffron, salted chilli aioli</i>
IN HOUSE FOCACCIA
<i>'Del Bocca' unsalted butter</i>

PASTA

TORTELLI AL CAPRINO
<i>Goat curd, 'Del Bocca' butter,</i>
<i>oregano</i>
<i>pinenuts</i>
<i>guanciale 'Croccante'</i>

AGNELLO

GREAT OCEAN ROAD SALTGRASS
ROASTED LAMB RACK
<i>zucchini & basil puree,</i>
<i>tomato</i>
<i>broad beans</i>

FORMAGGIO

TÊTE DE MOINE
<i>fennel honey</i>
<i>fresh walnuts</i>
<i>rye crisp bread</i>

DOLCE (Sharing)

FONDENTE AL
CIOCCOLATO
<i>baked chocolate fondant,</i>
<i>vanilla ice cream, biscuit</i>
<i>flakes</i>

CAFFE

ESPRESSO
'BIALETTI'

CHIPS

PARMIGIANO & ROCKET SALAD

IN HOUSE DRY AGED PREMIUM CUTS

AYLESBURY DUCK

CRISPY SKIN DUCK BREAST, CONFIT LEG, PARSNIP PUREE, CHARRED BABY CARROT.....75

BLACK OPAL WAGYU

Black Opal Wagyu, which begins with cattle raise on Victoria & Tasmanian's pristine pastures before spending a minimum of 380 days on grain

300GR GRAIN FED WAYGU RUMP CAP6 MS	70
300GR GRAIN FED EYE FILLET 7 MS	90

O' CONNORS

Over decades, pristine producer from Gippsland's, farming British Bred Black Angus and Hereford over 150 days grain fed

300GR FLANK.....	45
350GR SCOTCH FILLET.....	65
1.1KG T - BONE.....	150
1.4KG TOMAHAWK.....	200

BONE MARROW & SELECTION OF MUSTARDS & HORSERADISH
ADDITIONAL SAUCES: MUSHROOM +6 | PEPPERCORN +6 | CHIANTI RED WINE +6

CONTORNI *(sides)*

CHIPS
<i>rosemary salt</i>
14

CAVOLFIORI
<i>grated cauliflower, mornay,</i>
<i>parmesan</i>
15

RADICCHIO, WITLOF & FENNEL SALAD
<i>orange, vinaigrette</i>
14

BROCCOLINI
<i>char grilled, chilli, garlic, pecorino romano</i>
17
+ 9 Italian pancetta

*Any allergens or dietary requirements, please inform your wait staff prior to ordering
Credit cards incur a 1.6 % surcharge. Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.*