



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, LOBSTER BUTTER & 'ESPELETTE PEPPER'	13 EA
BAKED IN HOUSE FOCACCIA & WHIPPED BUTTER.....	TIGER PRAWNS, GARLIC BUTTER & LEMON	16 EA

SALUMI (cured meat)

BERKEL SLICED PROSCIUTTO SAN DANIELE.....	18
BERKEL SLICED WAGYU BEEF BRESAOLA.....	22
HAND SLICED JAMON IBERICO 'BELLOTA' 42 MONTHS.....	40

ANTIPASTI (starters)

HEIRLOOM TOMATO, STRACCIATELLA, PICKLED RAISIN, PINE NUTS, OLIVE CRUMB.....	20
+ JAMON IBERICO 'BELLOTA' 42 MONTHS.....	14
BURRATA, SMOKED CAPONATA, EVO OIL, BALSAMIC.....	22
+ JAMON IBERICO 'BELLOTA' 42 MONTHS.....	14
KING FISH CRUDO, CITRUS DRESSING, FINGER LIME, JALAPENO.....	26
FRITTO DI CALAMARI, GRIBICHE SALSA.....	28
CARPACCIO DI POLIPO, LAKE ENTRANCE OCTOPUS, LEMON, CHILLI, CORIANDER.....	28

HOMEMADE PASTA

SPAGHETTI REGGIANI	
30 months Parmigiano Reggiano, 'Colonnata' lard, 'Del Boccia Butter'	32
GNOCCHI SORRENTINA, SALSA POMODORO, MOZZARELLA, BASIL.....	35
PAPPARDELLE WAYGU RAGU, TOMATO, PARMESAN.....	42
TAGLIOLINI AL NERO CRAB & SCALLOP, GARLIC, CHILLI & CRAYFISH SALSA.....	55
RISOTTO DI ARAGOSTA, LOBSTER, SAFFRON, LOBSTER SALSA.....	65

SECONDI (mains)

ROASTED PUMPKIN, SALSA AGRODOLCE, TOASTED HAZELNUTS	27
HALF CHARCOAL 'LILYDALE' CHICKEN, CARROT PUREE, LEMON, SOFT HERB SALAD.....	37
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

cucumber, verjuice

AS CANNOLO

beef tartare

CROCCHETTE

roasted pumpkin, feta cheese, smoked aioli

IN HOUSE FOCACCIA

'Del Boccia' unsalted butter

PASTA

RAVIOLI GRANCHIO & GAMBERO

Fraiser Island crab, king prawns

'kempot' black pepper sugo

'Del Boccia' crustacean butter

BISTECCA

BLACK OPAL WAGYU 4+MS

SLOW COOKED OYSTER BLADE

cauliflower puree,

mushroom and marjoram jus,

parmesan, onion crisp potato

FORMAGGIO

TÊTE DE MOINE

fennel honey

fresh walnuts

rye crisp bread

DOLCE (Sharing)

SEMIFREDDO AL

CIOCCOLATO

chocolate parfait,

chocolate soil,

strawberry

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

CAPE GRIM

Cape Grim is 100% grass fed. Sourced from the cleanest air in the world, Tasmania, for a pure beef flavour

350GR PORTERHOUSE 4 MS.....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 MS70

300GR GRAIN FED EYE FILLET 7 MS90

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

1.4KG TOMAHAWK.....200

BONE MARROW & SELECTION OF MUSTARDS & HORSERADISH

ADDITIONAL SAUCES: MUSHROOM +6 | PEPPERCORN +6 | CHIANTI RED WINE +6

CONTORNI (sides)

CHIPS
rosemary salt
14

CAVOLFIORI
grated cauliflower, mornay, parmesan
15

RADICCHIO, WITLOF & FENNEL SALAD
orange, vinaigrette
14

CHAR GRILLED ASPARAGI
black garlic aioli & lemon
16

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.