



CHEF'S SELECTION

CLASSIC - 90pp

ANTIPASTI

POACHED LOBSTER AND TARRAGON ROLL

DRY AGED ARTISANAL SALUMI
cornichons, guindilla

BAKED IN HOUSE FOCACCIA
whipped butter

PASTA

GNOCCHI SMOKED LAMB SHOULDER RAGÙ
truffle pecorino, garlic pangrattato

BISTECCA

BLACK OPAL RUMP CAP
*caramelised celeriac purée,
roasted Jerusalem artichokes, Manjimup truffle jus*

PARMIGIANO & ROCKET SALAD

WINE PAIRINGS

Classic 40pp - Premium 60pp

(sharing - minimum 2 people)

SIGNATURE - 105pp

ANTIPASTI

POACHED LOBSTER AND TARRAGON ROLL

DRY AGED ARTISANAL SALUMI
cornichons, guindilla

BAKED IN HOUSE FOCACCIA
whipped butter

PASTA

GNOCCHI SMOKED LAMB SHOULDER RAGÙ
truffle pecorino, garlic pangrattato

BISTECCA

CAPE GRIM PORTERHOUSE
*caramelised celeriac purée,
roasted Jerusalem artichokes, Manjimup truffle jus*

PARMIGIANO & ROCKET SALAD

SKIN ON FRIES

DOLCE

BASQUE CHEESECAKE
*vanilla, raspberry compote,
crème fraîche, raspberries, hazelnuts*

WINE PAIRINGS

Classic 60pp - Premium 80pp

(sharing - minimum 2 people)

PRESTIGE - 135pp

ANTIPASTI

POACHED LOBSTER AND TARRAGON ROLL

TIGER PRAWNS - CHAR GRILLED
garlic butter & lemon

KINGFISH CRUDO
black bean dressing, spring onion, coriander

BAKED IN HOUSE FOCACCIA
whipped butter

PASTA

GNOCCHI SMOKED LAMB SHOULDER RAGÙ
truffle pecorino, garlic pangrattato

BISTECCA

MAYURA STATION WAGYU
EYE FILLET MS9
*caramelised celeriac purée,
roasted Jerusalem artichokes, Manjimup truffle jus*

PARMIGIANO & ROCKET SALAD

SKIN ON FRIES

DOLCE

BASQUE CHEESECAKE
*vanilla, raspberry compote,
crème fraîche, raspberries, hazelnuts*

WINE PAIRINGS

Classic 60pp - Premium 80pp

(sharing - minimum 2 people)

*We only serve Australian seafood. Any allergens or dietary requirements, please inform your wait staff prior to ordering.
Card transactions incur a 1.6% surcharge. Please note, a surcharge of 10% applies on Sundays and 15% on public holidays.*