

Crostini

White anchovy, bean puree, zest	8
Green tomato, tapenade, stracciatella	8
Mushroom, goats cheese, soft herbs	10

Small

Fresh oysters, shallot & red wine vinegar	6.5 each
Kingfish crudo, grapefruit gel, cucumber	26
Fried calamari, aioli	24
Beef carpaccio, parmesan, rocket, capers	23
Cazzilli - Sicilian potato fritter, roast olive, gremolata (3)	22
Wood-grilled mortadella skewer, black garlic	19
Arancini bolognese, parmesan (3)	19



Antipasti

Burrata, evoo	18	Wood grilled focaccia	12
Salami, bresaola, mortadella	36	+ confit garlic butter	6
+			
Warm marinated olives	11	Green olive tapenade	8
Guindilla peppers, verde	12	White bean hummus, pistachio	9
Tomatoes, basil, sea salt	13	White anchovy, pickled shallots	12
San Daniele prosciutto + melon	20	Pickled Freo octopus	15

Large

1/2 roast chicken, gremolata	38
Wood-grilled swordfish, caponata, fennel	45
Pork cotelleta, parmesan, capers, lemon	35

Wood Grill

300gm Sirloin	54
200gm Eye fillet	63

served with charred broccolini, caper + anchovy butter

700gm dry aged Fiorentina	144
---------------------------	-----

served with black garlic, lemon + 2 sides

Pasta

Orecchetti w sundried tomatos, broccoli, pesto	27 38	Parpadelle w lamb ragu, pangrattato	33 46
Penne all'Arrabbiata	27 38	Ricotta gnocchi w wild mushroom cream	33 45
Squid ink spaghetti w crab, chilli, lemon	42	Mezze a maniche w duck, mushroom	33 45
Linguini w vongole, smoked cherry tomato	28 44	Seafood ravioli w butter poached prawns	38

G.F pasta + 3 | 6

Sides

Rocket, pear, parmesan salad, chardonnay vinegar	16
Baby gem salad, anchovy & parmesan dressing	16
Spaghetti pomodoro	16
Chargrilled asparagus, pecorino	18
Shoestring fries, aioli	12
Torn royal blues, salsa verde	16

Dessert

Tiramisu	16
White chocolate panna cotta	16
Zabaglione, macerated berries	16
Cheese board, quince, biscuit	25

Please inform us of any food allergies as some ingredients may not be listed on the menu
All cards attract 1.4% surcharge | Sunday surcharge 10%