

Antipasti

Freshly Shucked Oysters ^(A) , shallot & red wine vinegar	6ea	Grazing Plate	45	Grilled Sardines ^(A) gremolata, tomato & olives	18
Wood-fired Olives gremolata	8	Crudo à La Grecque market fish ^(A) , honey saffron, chilli	24	Grilled Whiting ^(A) green romesco	18
Sourdough Focaccia evoo & balsamic add confit garlic butter	8 6	Wagyu Bresaola confit grapes, crostini	18	Cauliflower & Tahini Toast parmesan	18
La Delizia Burrata lemon salt, pimenton oil	16	Capocollo melon, stracciatella, flat bread	18	Whole Grilled Prawns ^(A) honey 'nduja butter	36
Prosciutto Toscano guindillas, cherry tomatoes	14	Beef Carpaccio cured yolk, parmesan	25	Fritto Misto fried prawns, squid, market fish, asparagus	34

Pasta

Fusilloni asparagus, tomato, chilli, stracciatella	Sml Lrg 28 37
Campanelle mushroom, lemon thyme butter, parmesan	33 42
Tagliatelle spanner crab ^(A) , fennel seed, chilli	38
Linguini market fish ^(A) , anchovies ^(M) , lemon & caper butter	38
Mafaldine pork & fennel sausage, Tuscan cabbage pesto, sage, parmesan	34 45
Pappardelle beef shin ragù, sugo, parmesan	34 45

Mains

Grilled Broccolini artichoke soubise, goat's feta, puffed rice	28
Wood-fired Octopus ^(A) 'nduja kipflers	36
Grilled Market Fish ^(A) salsa di pesca, herbs	M.P.
Wood-fired Pork Cutlet jus, herbs, lime	36
Wood-fired 400g Short Rib mushroom, jus	40
Wood-fired 300g Scotch Fillet roquette, mint & snow pea salad add sherry jus	54 6
Wood-fired 450g Dry-aged Ribeye Café de Paris butter, frites	68

Sides

Roquette peas, mint, pepitas, goat's feta, evoo	12
Baby Gem dill dressing, parmesan	12
Heirloom Tomatoes goat's feta, honey champagne dressing	16
Baby Carrots cannellini beans, herbs, salsa verde, honey	16
Green Beans tomatoes, flaked almonds	16
Chips & Aioli	12

Ask our team about our private rooms, perfect for birthdays, corporate events, weddings, and special celebrations.

BYO*
Wednesday & Thursday

\$20 per bottle
Limit 1 bottle
(750ml wine only)
per person

A - Australian I - Imported M - Mixed

Kindly inform our staff of any food allergies,
as not all ingredients are listed on the menu.

10% surcharge applies on Sundays.

Thursday
Steak Night

leaf salad,
jus, peppercorn,
provolone
\$38
until sold out

Sunday
Roast Chicken

Whole chicken,
lemon & sumac,
garlic potatoes
\$42
until sold out