

PANE

- Focaccia / 9
Pangallo Olive Oil | Salt | Herbs
- House Marinated Olives / 12
Italian Mixed Olives
- Stella Maris Oysters / 6.5 each
Natural | Sunrise Lime Mignonette
- Stuffed Zucchini Flower / 8 pp
Mozzarella | Garlic | Honey | Parsley

ANTIPASTO

- Yellowfin Tuna Crudo / 28
Yellow Peach Salsa Agresto
- Beef Tartare / 24
Charred Witlof | Egg Yolk Dressing | Anchovy
- Mozzarella / 26
Grape Argodolce | Pistachio | Mint
- Seared Scallops / 28
Pickled Daikon | Pear | Chilli Jam
- Fremantle Octopus / 28
Saffron Heirloom Tomato | Nduja

SECONDI

- Market Fish / 44
Anchovy Lemon Butter | Hispi Cabbage | Almonds
- Half Chicken / 32
Rocket | Heirloom Roasted Dutch Carrots | Salsa Verde
- Lamb Rack / 50
White Onion Soubise | Roasted Macadamia | Asparagus
- Crumbed Veal Milanaise / 40
Wild Rocket | Fried Capers | Lemon

PASTA

- Saffron & Pea Risotto / 32
Meredith Goats Cheese
- Smoked Eggplant Ravioli / 32
Stracciatella | Tomato
- Tagliatelle / 34
House Made Pork Sausage Ragu
- Spaghetti Vongole Mussels / 36
Garlic | Chilli | Parsley | Bottarga
- ADD Home-Made Chilli Oil / 2

FROM THE GRILL

- Including One Accompaniment: Seeded Mustard | Hot English Mustard | Dijon Mustard | Bordelaise
- Hungerford Sirloin / 45
250gm, Manning Valley, Grass Fed. MB3+
- Hungerford Bone in Rib Eye / 130
500gm, Manning Valley, Grass Fed. MB3+
Duck Fat Potatoes | Mixed Leaf Salad
- 1kg+ BBQ Prepared T-Bone / 200
30 Day Dry Aged, Gippsland Region VIC,
MBS 3+
Duck Fat Potatoes | Mixed Leaf Salad
- Whole BBQ Market Fish / Market Price
Acqua Pazza | Lemon | Parsley
- ## CONTORNI
- Mixed Leaf Salad / 12
Red Wine Vinaigrette
- Roast Pumpkin / 14
Lime Yoghurt | Cashews
- Crispy Duck Fat Potatoes / 14
Rosemary Salt
- Shoe String Fries / 12
Roasted Garlic Mayo