

FRESH AND RAW

- BEETROOT THREE WAYS** | ITALIAN | V | GF **75,-**
Fresh, roasted and creamed beetroot served with roasted red onion, goat cheese, beetroot reduction and romaine
- OLIVE OIL POACHED TUNA** | ITALIAN **85,-**
With confit celery, tomato, fennel, pangrattato, tomato dressing, parsley and basil
- BEEF TARTARE** | ITALIAN | GF **75,-**
diced sirloin with truffle mustard dressing, smoked quail eggs, cured potato crisps, micro herbs, and lemon
- SHAVED CUTTLEFISH** | ASIAN | GF **65,-**
Marinated and sliced cuttlefish tossed with honey lemon dressing, mint, coriander, kafir lime and cucumber
- ANGUS BEEF SASHIMI** | ASIAN | GF **85,-**
Dressed with lime, XO sauce, burnt shallot, sesame oil, toasted sesame seeds, grilled shijimi mushroom and fresh herbs
- PRAWN AND CRAB SALAD** | ASIAN | GF **85,-**
With ripe mango, cucumber, toasted yellow coconut, shallot, kafir lime, pomelo, mint, nouc cham dressing and chili jam

CRISP AND GRILLED

- BRUSCHETTA** | ITALIAN | V **65,-**
Grilled sourdough, topped with braised peppronata, roasted artichokes and mint puree
- CHICKEN PATE CROQUETTES** | ITALIAN **75,-**
Filled with apple chutney, and crusted with mixed herbs, served with sweet garlic aioli, picked vegetables and sage
- FRITTO MISTO** | ITALIAN **85,-**
King prawn, cuttlefish, pumpkin, sage, red onion crusted in polenta and served
- CARAMELIZED PORK BELLY** | ASIAN **105,-**
with spiced apple chutney, orange, shijimi mushroom and house spice
- SOFT SHELL CRAB** | ASIAN **85,-**
Marinated and crisp soft-shell crab with chili-coconut dipping sauce, young mango, lime and red chili
- TWICE COOKED CHICKEN** | ASIAN **75,-**
Served crisp with nam jim, Japanese mayonnaise, chili jam, red cabbage and fresh herbs
with sweet garlic aioli, lemon, black olive dust and caper salt

STEAMED AND BRAISED

LINGUINI ITALIAN V	95,-
linguini with zucchini, mint, chili, tea soaked raisins, parmesan and pine nuts	
CANNELLONI ITALIAN V	110,-
Filled with spinach, ricotta, nutmeg and parmesan, poached cherry tomato and white wine cream sauce	
BLACK PAPPARDELLE ITALIAN	120,-
with braised squid, gramolata, olive oil and lemon	
RISONI ITALIAN	130,-
prawn and zucchini risoni with leek, celery, white wine and lemon	
GNOCCHI ITALIAN	120,-
Potato and parmesan gnocchi with cauliflower, mint, roasted garlic, pancetta and anchovy	
TORTELLONI ITALIAN	140,-
tortelloni of slow braised beef short rib, with parmesan fondue, red wine beef jus, and roasted red onion	
MASSAMAN CURRY ASIAN GF	140,-
red, coconut and peanut curry of chicken, baby corn and apple eggplant	
JUNGLE CURRY ASIAN GF	150,-
spicy red curry of kingfish, cuttlefish, king prawn, kafir lime, lemongrass and	

ROASTED

HOT SMOKED MERLUZZO ITALIAN GF	150,-
Local Merluzzo "black cod", cured in beetroot then hot smoked, served with quinoa and cauliflower salad, tomato dressing and smoked eggplant puree	
24^{HR} ROAST LAMB SHOULDER ITALIAN GF	210,-
With a char-grill finish served with red braised vegetables, mint puree, olive oil and rosemary	
SAGE BASTED CHICKEN ITALIAN GF	170,-
With toasted walnuts, baby potatoes, carrots, chicken white wine jus and red onion	
ROLLED BEEF FILLET ITALIAN GF	210,-
With sautéed kale, potato puree, beef sauce, grilled artichoke,	
PEKING QUAIL ASIAN	120,-
With orange-master sauce, confit pineapple, steamed bok choi and coriander	