

STARTER

- MARINATED OLIVES* 12
- PROSCIUTTO DI PARMA 24
- SALUMI MIXED cured meats & cheese 65
- ARANCINI* saffron, spicy tomato sauce 16
- FRITTO MISTO calamari, prawn, zucchini, sage 24
- SOURDOUGH BREAD* parmesan butter 12

SMALL PLATES

- CURED SARDINES pickled celery, horseradish 27
- GOATS MILK RICOTTA* mission figs, wild flower honey 26
- BURRATA* jade tomatoes, lime, serrano chilli 24
- STUFFED SQUID tiger prawn, lemon, oregano 27
- BEEF TARTARE fennel, anchovy, buckwheat 31
- TUSCAN KALE radish, anchovy yoghurt, bread crumb 19
- BRUSSELS SPROUTS confit swordfish, dill, lemon aioli 21
- MUSHROOM POLENTA* sweet white corn, crème fraiche 26
- SEA SCALLOPS caramelised onion, zucchini, mint 29
- OCTOPUS marinated beans, chilli vinegar, basil 32

PASTA

*pastas can be made
gluten-free upon request

- MAFALDINE CACIO E PEPE* parmesan, pecorino, four peppercorns 26
- RIGATONI VODKA spicy pork sausage, tomato, cream 28
- TONNARELLI NERO flower clams, citrus butter, oregano 29

LARGE PLATES

- POMPANO PICCATA sicilian lemon, trout caviar, capers 42
- CHICKEN PEPERONATA goat cheese, sweet and hot peppers 38
- PEPPERED SHORT RIB stone fruit, fennel, cabernet vinegar 65

DESSERTS

- SPICED HONEY CAKE blossom honey, banana, hazelnut 16
- JASMINE PANNA COTTA summer melon, white chocolate 14
- RICOTTA CHEESECAKE* lemon, rosemary shortbread 15

*vegetarian

we serve 100% GMO-free pasta
prices subject to service charge and GST
one check per party and maximum of 4 credit cards please

GLUTEN-FREE MENU

STARTER

MARINATED OLIVES* 12

SMALL PLATES

STUFFED SQUID tiger prawn, lemon, oregano 27

BRUSSELS SPROUTS confit swordfish, dill, lemon aioli 21

MUSHROOM POLENTA* sweet white corn, crème fraiche 26

SEA SCALLOPS caramelised onion, zucchini, mint 29

OCTOPUS marinated beans, chilli vinegar, basil 32

PASTA

CACIO E PEPE* parmesan, pecorino, four peppercorns 26

SPICY VODKA spicy pork sausage, tomato, cream 28

VONGOLE flower clams, citrus butter, oregano 29

LARGE PLATES

POMPANO PICCATA sicilian lemon, trout caviar, capers 42

CHICKEN PEPERONATA goat cheese, sweet and hot peppers 38

PEPPERED SHORT RIB stone fruit, fennel, cabernet vinegar 65

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