

MENÙ ALLA CARTA

ANTIPASTI

SALUMI MISTI 28 / 41
Artisan & house-made smallgoods

CARPACCIO DI WAGYU 27
Wagyu, rocket, truffle dressing, 24 month Parmigiano Reggiano

POLPETTE D' AGNELLO 27
Lamb & pistacchio polpette, tomato sugo & pane carasau

FIOR DI LATTE E FICHI 26
Fior di latte mozzarella, Victorian figs, hazelnuts & aged balsamic

CRUDO DEL GIORNO MP
Please ask your waiter

PRIMI

RAVIOLI DI POLPO 43
Western Australia octopus ravioli, n'duja butter, black olive purée

CASARECCE ALL'ARRABBIATA 37
Arrabbiata, burrata & basil

TAGLIATELLE CON RAGU DI MANZO 37
Short rib ragù & testun di barolo cheese

RISOTTO CACIO E PEPE 44
Prawn crudo & bisque vellutata

GNOCCHI DEL GIORNO 37
Please ask your waiter

SECONDI

PETTO D'ANATRA 50
Roast duck breast, Warrigal greens, sun-dried cherry tomato, smoked eggplant purée & balsamic jus

BRACIOLA DI MAIALE 48
Grilled Cape Otway pork cutlet, sweetcorn purée, salsa verde & roast chilli oil

BISTECCA DI CAPPELLO DEL PRETE 55
250g grain-fed flat iron, tarragon & seeded mustard butter, red wine jus

FILETTO DI ENTRECOTE 75
300g grain-fed 'Riverine Premium' scotch fillet (MB2+), rocket balsamic salad & red wine jus

PESCE DEL GIORNO MP
Please ask your waiter

DOLCI

CROSTATA AL CIOCCOLATO BIANCO 22
White chocolate Namelaka tart, seasonal berries & raspberry sorbet

TIRAMISU 21
with gianduja

CREMOSO AL CIOCCOLATO AL LATTE 22
Milk chocolate cremoso, poached Victorian peach, basil ice cream & meringue

GELATO E SORBETTI 21
Please ask your waiter for today's selection

AFFOGATO 24
House-made vanilla ice cream, espresso & choice of liqueur

FORMAGGI 14 EACH / 3 FOR 34
Today's cheese selection served with house-made preserves, seasonal fruit & nuts

LUNCH & DINNER TUESDAY-SATURDAY

15% wage surcharge applies on public holidays