

'Gran Tour'

Oyster, Eel, Horseradish, Kohlrabi

Tuna, Buffalo Yoghurt, Radish, Fennel, Celery

Scallop, Leek, Potato, Osietra Caviar

Seaweed Taglierini, Prawn, Bottarga, Capers

Milking Yard Farm Chicken, Brodo, Parsnip, Broad Beans

Wagyu Rump Cap, Sprouts, Onion, Potato

Chocolate Soufflé, Hazelnut, Grains of Paradise Ice Cream

Gran Tour Menu 180

Wine Pairing

Australian Born Italian 130 | Classic 130

Premium 190 | Ancient Varietals 220

Menu

Asparagus, Pecorino, Black Garlic, Olive

Octopus, Wakame, Macadamia, Onion, Peas

Quail, Nduja, Fregola, Apple, Fig

Pearl Meat, Escarole, Pancetta, Samphire

Risotto, Nettle, Spanner Crab, Lardo

Ravioli, Yolk, Ricotta, Amaretti, Balsamic

Maltagliati di Pane, Bugs, Spinach, Colatura

Corzetti, Rabbit, Marjoram

Barramundi, Baccala, Cabbage, Riso Venere

Capretto, Mais Biancoperla, Goat Milk, Minutina

Suckling Pig, Grappa Cherry, Corn, Blood Sausage

Milking Yard Farm Chicken, Brodo, Parsnip, Broad Beans

Malt Barley Panna Cotta, Mandarin, Sweet Corn, Stout

Coffee, Marscarpone, Savoiard, Chocolate

Sfera, Pear, Macadamia

Chocolate Soufflé, Hazelnut Praline, Grains of Paradise

Select Three Courses 150

Additional Course 25

Ve/oce lunch, any two Courses
with bottomless Capi water 65