

# GRILL

## Antipasti

- Mt Zero Olives, Grissini 10
- Oysters, Red Wine Vinegar, Shallot 5ea
- Duck Liver Parfait, Fig Jam, Crostini 22
- Coccoli, Prosciutto San Daniele, Stracchino 28
- Swordfish Crudo, Celeriac, Finger Lime, Colatura 28
- Octopus, Nettle, Capers, Lardo, Blood Orange 30
- Cauliflower, Pecorino, Hazelnut, Pickled Onion, Profumo di Chianti 22
- Scallops, Almond, Herb Crust 28
- Calamari, Ink, Pickled Radicchio 32
- Mussels, Zucchini, Pangrattato, Nduja 28
- Pickled Tongue, Salsa Verde, Radish 18

## Pasta

- Testaroli, Tuscan Pancake, Basil, Olive Oil, Parmigiano 26
- Tortelli Maremani, Spinach, Ricotta, Brown Butter 28
- Taglierini, Pipis, Pancetta, Fennel, Tomato 32
- Pici, Tuscan Sausage 28
- Pappardelle, Wild Boar Ragu 28

## Secondi

- Fish, Market Price
- Swordfish, Cannellini Beans, Anchovy, Cavolo Nero 48
- Brined Milawa Chicken, Artichoke, Pancetta 48
- Rose Veal Rib, Bone Marrow, Brussels Sprouts 48

## Bistecca

- O'Connor, Flat Iron, Angus 42
- Bass Straight, Porterhouse 48
- Rosedale, Hanger 38
- Cape Grim, Scotch Fillet, Angus 58
- Sher, Rump, MB 9+ Wagyu 52
- John Dee Rib, 1kg 140

## Contorni

- Radicchio, Witlof, Cosberg 12
- Pepperoni 12
- Carrots, Burnt Honey, Orange, Goat's Curd 12
- Potatoes, Rosemary, Garlic 12

## Dolci

Schiacciata alla Fiorentina, Blood Orange, Olive Oil Ice Cream 18

Gianduia, Honey Crunch, Pan Forte Ice Cream 18

Lemon, Short Crust, Rhubarb, Zabaglione Meringue 18

Tiramisu 18

Cheese 24

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**#loveitaly**

## **Puglia**

Grab your knife and fork, jump on the back of our Vespa as we take a culinary journey through Puglia

**SPAGHETTINI**  
Zucchini, Ricotta

**PESCE SPADA PIZZAIOLA**  
Swordfish, Tomato, Olives

**ZEPPOLE DI SAN GIUSEPPE**  
Doughnuts, Grains of Paradise Ice Cream

**Caffè e Biscotti**

Two Courses \$40, Three Courses \$50  
Including a Glass of Sommelier Selected White or Red Wine  
Available January - November, Monday - Saturday lunch