

'Gran Tour'

Oyster, Buttermilk, Salmon Roe

Kingfish, Native Berries, Cucumber, Sorrel, Colatura

Smoked Eel Broth, Storm Clams, Celeriac, Cime di Rapa

Cresta di Gallo, Silverbeet, Sultana, Sour Apple

Wagyu Rump Cap, Shallot, Bone Marrow, Potato

Chocolate Soufflé, Hazelnut, Grains of Paradise Ice

Six Course Menu 180

Wine Pairing 90 | Premium Wine Pairing 150

Menu

Beetroot, Buffalo Yoghurt, Olive Oil

Spanner Crab, Apple, Radicchio, Olive

Cuttlefish, Cannellini, Lardo, Bottarga

Veal Tongue, Radish, Quince, Spiced Bread

Risotto Ortiche, Nettle, Baccala

Ravioli, Yolk, Ricotta, Amaretti, Balsamic

Maltagliati Di Pane, Bugs, Colatura, Capers, Spinach

Toasted Wheat Tonnarelli, Duck Liver, Pancetta

Wild Barramundi, Fregola, Borlotti, Ndjua

Partridge, Parsnip, Pear, Licorice Root

Suckling Pig, Cabbage, Persimmon

Suckling Lamb, Tomato, Parmigiano, Potato

Panna Cotta, Raspberry, White Chocolate, Lychee, Citrus

Semifreddo, Blackberry, Pickled Berries, Sweet Potato, Pinenut

Chocolate Soufflé, Hazelnut, Grains of Paradise Ice Cream

Sfera, Peach, Prosecco, Almond

Select Three Courses 150

Additional Course 25

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