

# GRILL

## Antipasti

- Mt Zero Olives, Grissini 10
- Oysters, Chardonnay Vinegar 5ea
- Duck Liver Parfait, Fig Jam, Crostini 22
- Kingfish Crudo, Capers, Horseradish 26
- King Prawn, Chilli, Garlic 16ea
- Zucchini Flowers, Ricotta, Eggplant Caponata 26
- Roasted Cauliflower, Pine Nuts, Sultanas 18
- Spring Bay Mussels, Zucchini, Pangrattato 28
- Pickled Tongue, Salsa Verde, Radish 18
- Palle Del Nonno, Sausage, Fennel 22
- Calamari, Leaves, Black Ink 28

## Pasta

- Testaroli, Basil, Olive Oil, Parmigiano 26
- Tortelli Maremmani, Brown Butter, Sage 28
- Taglierini, Prawns, Zucchini 32
- Pici, Wild Boar Ragu 28
- Pappardelle, Duck, Porcini 28

## Secondi

- Fish, Market Price
- Swordfish, Cannellini Beans, Tomato 48
- Brined Milawa Chicken, Baby Leek 48
- Rose Veal Rib, Cabbage 48

## Bistecca

- O'Connor, Flat Iron, Angus 42
- Hopkins River, Porterhouse 48
- O'Connor, Hanger 38
- Little Joe, Scotch Fillet, Angus 58
- Sher, Rump, MB 9+ Wagyu 52
- John Dee Rib, 1kg 140

## Contorni

- Cos Salad 12
- Italian Flat Beans, Tomato 12
- Farro, Cucumber, Bread 12
- Potatoes, Rosemary, Garlic 12

Dolci

Chocolate Ganache, Hazelnut, Orange 18

Buttermilk Pannacotta, Browned Milk, White Chocolate, Caramel 18

Beurre Bosc Pear, Honey Crunch Ice Cream 18

Tiramisu 18

Cheese 24

# GRILL

**#loveitaly**

## **Piemonte**

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

RAVIOLI DEL PLIN,  
Veal, Pancetta, Sage, Butter

CERVO IN SALMI,  
Braised Venison, Red Wine, Chocolate

BONET,  
Caramel, Amaretti Pudding

Two courses for \$45, three for \$55 including bottomless Capi mineral water. Available Monday – Saturday lunch