

GRILL

Antipasti

- Mt Zero Olives, Grissini 10
- Oysters, Chardonnay Vinegar 5ea
- Duck Liver Parfait, Fig Jam, Crostini 22
- Kingfish Crudo, Citrus, Baccala, Horseradish 26
- King Prawn, Chilli, Garlic 16ea
- Musetto, Mustard Fruit, Parsley Oil 26
- Smoked Jerusalem Artichoke, Guanciale, Ricotta 18
- Spring Bay Mussels, Zucchini, Pangrattato, Nduja 28
- Pickled Tongue, Salsa Verde, Radish 18
- Piadina, Chicken Liver, Pine Mushrooms, Pecorino 22
- Octopus, Bottarga, Farro, Leaves 28

Pasta

- Testaroli, Basil, Olive Oil, Parmigiano 26
- Tortelli Bugs, Brown Butter 28
- Taglierini, Pipis, Pancetta, Fennel, Tomato 32
- Pici, Wild Boar Ragu 28
- Pappardelle, Duck, Porcini 28

Secondi

- Fish, Market Price
- Swordfish, Leek, Borlotti Beans, Anchovies 48
- Brined Milawa Chicken, Lentils, Cavolo Nero 48
- Rose Veal Rib, Chestnut, Bone Marrow, Brussels Sprout 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

- Radicchio, Witlof, Cosberg 12
- Italian Flat Beans, Tomato 12
- Carrots, Burnt Honey, Orange, Goat's Curd 12
- Potatoes, Rosemary, Garlic 12

Dolci

Chocolate, Banana, Malt, Avocado 18

Persimmon, Frangipane, Charcoal 18

Lime, Lemon, Pine Nut, Tonka Bean, Bitters 18

Tiramisu 18

Cheese 24

GRILL

#loveitaly

Piedmont

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

TAJERIN

Taglierini, Rabbit Ragu

BRASATO DI MANZO

Braised Beef, Barolo, White Polenta

FONDUA

Fontina, Dipping Toast

Caffè e Biscotti

Two Courses \$40, Three Courses \$50
Including a Glass of either
Sensa Cera Pinot Grigio, Clare Valley, Sa
Sensa Cera Sangiovese, Clare Valley, Sa

Available January-November, Monday – Saturday lunch