

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 Bonet, Banana Gelato, Malt, Avocado 18

Spiced Persimmon Frangipane, Charcoal Gelato 18

Lemon & Lime Mousse, Pine Nut Streusel, Tonka Bean, Bitters 18

Tiramisu 18

Cheese 24

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#loveitaly

Lazio

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

BUCCATINI ALL'AMATRICIANA

Tomato, Guanciale, Pecorino

PORCHETTA

Pork, Rosemary, Fennel, Roast Cabbage

PANNA COTTA

Malted Barley, Mandarin, Campari

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