



## — SNACKS

Togarashi smoked walnuts	8
Marinated Toolunka Creek & Sicilian green olives	8
Royal Miyagi oysters, Boomer Bay, TAS	30/60
Salt & vinegar zucchini fritto	8 ea
Ocean trout crudo, avocado, sour plum, finger lime & sorrel	22
Grilled WA octopus, blood orange agrodolce & pickled peppers	20
Compressed tomato, stracciatella, basil & yuzu kosho	22
Culatello prosciutto & Christmas melon	16
Abbacchio lamb ribs, leatherwood honey & Szechuan pepper	20
Parisian carrots, whipped goat cheese, porcini & cumin	16

## — PASTA

Calamari spaghetti, Portarlington mussel & bottarga	40
Miso eggplant lasagna, smoked scamorza & white tahini	32
Pappardelle, beef, wild boar & fennel ragu	30

## — LONG HAUL

Whole baked King George whiting, spanner crab & yuzu butter	45
Roasted sugarloaf cabbage, spiced pepitas & bagna cauda	35
Bistecca alla Di Ana - 1.1 kg dry aged T-Bone	130

## — SIDES

Fries, herb butter & noritama	14
Shaved fennel, snow peas, peach & pancetta	14
Market greens, blue cheese ranch, apple & hazelnuts	12

## — DESSERT

Dark chocolate, Fernet-Branca cannoli & pistachio	10 ea
Dulcey chocolate cannoli, citrus cream & toasted coconut	10 ea
Mango trifle, candied macadamia & coconut tapioca	16
Tiramisu	14

## — MANGIARE

85 pp

## — NO SECONDI

AVAILABLE FOR LUNCH ONLY

Snack & Pasta	40 pp
Wine & Pasta	40 pp