

— SNACKS

Togarashi smoked walnuts	8
Marinated toolunka creek & sicilian green olives	8
Half/full dozen oysters natural	25/50
Salt & vinegar zucchini fritto	8 ea
Smoked eel, pickled kohlrabi, cucumber & ikura	8 ea
Prawn tartare, thousand island, apple & potato chips	25
Grilled WA octopus, blood orange agrodolce & pickled peppers	20
Wild boar tsukune, teriyaki & candied jalapeno	20
Hainanese stracciatella, spiced chicken skin & grilled sourdough	22
Fennel seed chili crusted lonza & persimmon	18

— PASTA & RICE

Spaghettini, morton bay bug, yuzu kosho & fennel	40
Alpine risotto, pine mushrooms, st august washed rind & koji	35
Rigatoni all'amatriciana	30

— LONG HAUL

Roasted cauliflower, strange flavor dressing, chives & pine nuts	30
Grilled goulbourn river trout & seaweed minestrone	40
Roasted lamb rump, sichuan eggplant, cumin & preserved lemon	40
Bistecca alla Di Ana - 1.1 kg dry aged T-Bone	130

— SIDES

Old mate fries	14
Maple glazed brussel sprout, shiso & pepitas	14
Watercress, pear, mizuna, walnut & mustard	12

— DESSERT

Dark chocolate, fernet-branca cannoli & pistachio	10 ea
White chocolate & organic matcha cannoli	10 ea
Milk chocolate cannoli, bay leaf & rosemary	10 ea
Hazelnut, whipped ganache, dacquoise & praline	14
Tiramisu	14

— MANGIARE

85 pp

— NO SECONDI

AVAILABLE FOR LUNCH ONLY

Snack & Pasta	40 pp
Wine & Pasta	40 pp

Please note a surcharge of 10% applies on Sunday and Public Holidays

