

## — SNACKS

Togarashi smoked walnuts	8
Marinated toolunka creek & sicilian green olives	8
Half/full dozen oysters natural	25/50
Salt & vinegar zucchini fritto	10 ea
Smoked eel, pickled kohlrabi, cucumber & ikura	10 ea
Prawn tartare, thousand island, apple & potato chips	25
Grilled WA octopus, blood orange agrodolce & pickled peppers	25
Wild boar tsukune, teriyaki & candied jalapeno	20
Hainanese stracciatella, spiced chicken skin & grilled sourdough	22
Wagyu tataki, coriander seed, olives, artichoke & sesame	25

## — PASTA & RICE

Spaghettini, morton bay bug, yuzu kosho & fennel	42
Alpine risotto, pine mushrooms, st august washed rind & koji	35
Short rib, rigatoni, cavalo nero & horseradish gremolata	38

## — LONG HAUL

Roasted cauliflower, strange flavor dressing, chives & pine nuts	36
Grilled goulbourn river trout & seaweed minestrone	45
Roasted lamb rump, sichuan eggplant, cumin & preserved lemon	50
Bistecca alla Di Ana - 1.1 kg dry aged T-Bone	140

## — 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
Tiramisu	14

## — MANGIARE

95 pp

## — NO SECONDI

AVAILABLE FOR LUNCH ONLY

Snack & Pasta	45 pp
Wine & Pasta	45 pp

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



BAR  
RESTAURANT