



— 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
Asparagus, culatello XO, crispy rice & fried egg	20
Kingfish crudo, bonito jelly, macadamia cream & bay leaf oil	25
Cacio e pepe shortbread & smoked prosciutto	16
Jerusalem artichoke hash, spanner crab & celery	20
Stracciatella, chicken skin, spring onion & ginger	22
Wagyu tataki, coriander seed, olives, artichoke & sesame	25

— PASTA

Spaghettini, moreton bay bug, red yuzu kosho & curry leaf	45
Pappardelle, barolo braised short rib & cavolo nero	38

— LONG HAUL

Roasted beetroots, peri peri, carrot & roasted almond	36
John dory, black garlic butter, spinach, sorrel & shimeji mushroom	45
Davison plum glazed pork neck, spiced quince & radicchio	50
Dry aged rib eye, green peppercorn & leatherwood honey	160

— SIDES

Old mate fries	14
Sugar snap peas, lemon & whipped cod roe	14
Rocket, pear, mustard & miso walnut dressing	12

— DESSERT

Dark chocolate, fernet-branca cannoli & pistachio	10 ea
Lamington milk chocolate cannoli & blackberry jam	10 ea
Toffee apple	14
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