

MENU

Garlic pizzezza, whipped ricotta, honey	18
Olives, Prosciutto di San Daniele, mortadella, salami, Parmigiano Reggiano, grissini	36
San Daniele Prosciutto 18 months , Rock melon	26

RAW

Freshly shucked oyster	7 each
Oyster, Oscietra caviar	14.5 each
Hiramasa kingfish, rock oyster cream, puff grains	32
Raw beef, anchovy essence, calabrian chilli, crisp bread	34

Oscietra 'caviar & crostini', crème fraiche	10gm 180
	30gm 210
	50gm 330

SNACKS

Burrata, roasted peach , pistachio pesto	28
Cauliflower fritti, pickled zucchini, lemon aioli	26
Ox Heart tomato salad, olive oil	20
Abrolhos Island scallop, anchovy bagna cauda	10 each
Fremantle octopus carpaccio, capers, chilli	30
Calamari, salsa rossa, chilli, lemon	33
'Signore Cardini's' Caesar salad made tableside	32

HANDMADE PASTA

Ricotta gnocchi, orgy of mushrooms	35
Mafaldi, Fremantle octopus, tomato ragu	38
Linguini, king crab, chilli, lemon, salmon roe	48
Rigatoni, osso buco ragu	38
Angry Marron, spaghetti, tomato sugo, chilli, garlic	75

GRILL AND OVEN

Murray Cod fillet, sea urchin butter	50
Saltimbocca chicken 'Saskia Beer', salsa verde, roast lemon	38
Scotch fillet, Riverine	400gm 70
Westholme wagyu eye fillet MBS5+, roasted portobello mushroom	180gm 80
	220gm 90

CARVED TABLESIDE FOR 'TWO OR MORE'

Brooklyn valley, pasture fed, Delmonico	800gm 180
Riverine, 6 week dry aged, rib eye on the bone	1 Kilo 220
Riverine, grain fed, T-Bone 'bistecca alla fiorentina'	1.5 Kilo 260

SIDES

Green salad, vinaigrette	16
Fennel salad, orange, olives, red onion, mint	16
Broccolini, fioretto, ortiz anchovy, lemon	18
Duck fat roasted potatoes	18
Green Asparagus, soft boiled egg, capers, olive oil	24