

MENU

Olives, Prosciutto di San Daniele, mortadella, salami, Parmigiano Reggiano, grissini 36

RAW

Freshly shucked Sydney rock oysters 6 each
Oysters, Oscietra caviar 13.5 each
Hiramasa kingfish, rock oyster cream, puff grains 32
Raw beef, anchovy essence, Calabrian chilli, crisp bread 34
Sea urchin, Bonito crudo, olive oil, lemon 36

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

SNACKS

Burrata, 'giardiniera', olives, orange 26
Cauliflower fritti, pickled zucchini, lemon aioli 26
Fremantle octopus carpaccio, capers, chilli 30

'Signore Cardini's' Caesar salad made tableside 32

HANDMADE PASTA

Ricotta gnocchi, orgy of mushrooms 35
Linguini, Mooloolaba spanner crab, chilli, lemon 42
Rigatoni, osso buco ragu 38

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 MBS7+, 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

Fennel salad, orange, olives, red onion, mint 16
Broccolini, fioretto, ortiz anchovy, lemon 18
Duck fat roasted potatoes 18
Salt roast beetroot, stracciatella, pangrattato 18