

BREAD

House-made Focaccia | extra virgin oil + cherry balsamic 9

SNACK

Croquette | porcini mushroom + truffle + parmesan 7

Zucchini Flower | ricotta cheese + lemon + garlic honey 9

Montanara | mussel butter [I] + paprika + basil mayo 12

ENTRÉE

Burrata | caramelised figs + roasted beetroot 28

Crocante Di Riso | Skull Island prawn [A] + capsicum + yuzu mayo 28

Kingfish Crudo [A] | green mango salsa + radish + lemon balsamic reduction + tomato & chili oil 29

Beef Carpaccio | parmesan + rocket + house dressing + toasted macadamia 28

PASTA

Spaghettoni | cacio e pepe 34

Agnolotti | pumpkin & ricotta + burnt butter + sage + pine nuts + salted ricotta 38

Calamarata | prawns [A] + mussels [I] + clams [I] + garlic + chili + white wine 46

Pappardelle | duck ragu + porcini mushrooms + Tuscan pecorino 41

Rigatoni | vodka + Napoli + guanciale + garlic + onion + chili oil + smoked buffalo mozzarella 42

MAIN

Barramundi [A] | heirloom cherry tomato + capers + Spanish onion + cold tomato consommé 53

Jana Parma | vodka + Napoli + stracciatella + basil oil 49

Little Joe Sirloin | 250g, Jindivick, grass fed mbs4 58

choice of seeded, Dijon, hot English, peppercorn jus

Scotch Fillet | 350g, Riverina Angus, grain fed, mbs4 79

choice of seeded, Dijon, hot English, peppercorn jus

Bone-in Rib Eye | 600g, Manning Valley, grass fed, mbs4 155

fries + mixed leaf salad + assortment of mustard + house jus

SIDE

Fries | shoestring + aioli 12

Broccolini | almond + fried eschalot + chili honey 14

Potato Caesar Salad | iceberg + anchovy dressing [I] + parmesan + croutons 18

Mixed Leaf Salad | fennel + orange 14

Roasted Beetroot | crispy shallot + pickled radish + cultured milk 16