

Garlic pizzeta, whipped ricotta, Malfroy's golds wild honey, Blue mountains, NSW Prosciutto di San Daniele, capocollo, mortadella, parmigiano Reggiano, grissini	23 37
RAW Freshly shucked rock oysters: Batemans Bay NSW NZ Snapper, bloody mary dressing, finger lime Abrolhos island scallops, tangerine vinegar, orange, EVOO Carne cruda, mushroom carpaccio	8 each 40 142 36
Oscietra 'caviar & crostini', crème fraîche	10g 180 30g 220
SNACKS Burrata caprese, heirloom tomatoes, basil Salted cod baccala, radish, crostini Cauliflower fritti, pickled zucchini, lemon aioli Spencer Gulf prawn saltimbocca, swordfish lardo, salsa verde Mooloolaba spanner crab crocchetta, aioli, bottarga Polenta, Ortiz anchovies, pecorino Quail scottadito, Calabrian chilli Duck lasagna, mushroom cappuccino, porcini	33 32 27 36 18 each 22 28 34
'Signore Cardini's' Caesar salad made tableside	35
HANDMADE PASTA  Beetroot, goat cheese, 'little pie'  Spaghetti vongole, garlic, chilli, bottarga  Paccheri all'arrabiata, Calabrian chilli, anchovies  QLD Mud crab linguine to share  W.A. Scampi Vialone Nano risotto	44 39 37 m.p. 76
GRILL AND OVEN Chicken saltimbocca, 'Saskia Beer', pine nut puree, lemon Pork cotoletta, truffle pecorino, caperberries Scotch fillet, MBS2+ grain fed, Riverine NSW Black Angus eye fillet, MBS2+ grain fed, Portobello mushroom, Gippsland VIC Brooklyn Valley eye fillet, MBS3+ grass fed, Portobello mushroom, Gippsland VIC	39 44 400g 86 180g 76 200g 86
Wagyu eye fillet, MBS5+ grain fed, Portobello mushroom, Westholme QLD NZ snapper, spring vegetables minestrone	220g 121 39
CARVED TABLESIDE FOR 'TWO OR MORE'  Delmonico, pasture fed, Brooklyn valley VIC, 800gr  Rib eye on the bone, 6 weeks dry-aged, Riverine NSW, 1.2 kilo  T-Bone 'bistecca alla fiorentina', grain fed, Riverine NSW, 1.5 kilo  Tomahawk, grain fed, Riverine NSW, 1.5 kilo	186 266 261 270
Broccolini, ortiz anchovies, chilli Green velvet lettuce, chives, radish, lemon dressing Ox heart tomato salad, EVOO Duck fat roasted potatoes	20 22 21 19