

# MENU

Garlic pizetta, whipped ricotta, Malfroy's gold wild honey, Blue Mountains, NSW	19	<b>BISTECCA</b>	
--		T-bone 'bistecca alla fiorentina', Cape Grim, grain fed, TAS, 1kg	198
<b>OYSTERS &amp; CAVIAR</b>		Rib eye, Great Southern Pinnacle, VIC, 1kg	198
Rock oysters (A), white balsamic, eschalot, chives	8ea	Robbins Island wagyu MB9+, sirloin, café de paris butter, TAS 300gr	145
Imperial caviar (I), hard egg, chives, crostini, crème fraîche	85	Add on cut to order 100gr	45ea
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<b>SALUMI</b>		<b>SAUCES</b>	
Wagyu bresaola MB5+, preserved figs, barrel aged maple syrup	39	Peppercorn Jus or Red Wine Jus	7
San Daniele prosciutto, grissini, olives	34	--	
LP's smoked mortadella, gordal olives, horseradish	30	<b>GRILL &amp; OVEN</b>	
--		Baby barramundi (A), mushrooms, smoked celeriac, guanciale, celery, parsley, lemon	59
<b>ANTIPASTI</b>		NZ John Dory (I), Gnocchetti, mussels (A), butter bean, shellfish (A) brodo	59
Burrata, fennel marmellata, orange, pollen, green oil	29	Duck breast, beetroot blackberry purée, radicchio, turnip, red garnet	48
Zucchini flowers, pecorino & ricotta, tomato sugo, anchovy, lemon, olive	33	Brooklyn Valley eye fillet MB3+, grass-fed, Gippsland, VIC, 180g	78
Market crudo (A), caviar (I), red apple, caper leaf, lemon dressing	34	Kidman eye fillet MB3+, charolais, watercress, Murray Grey, grain fed, NT/QLD, 200g	90
Vitello tonnato, poached veal, egg yolk, tuna crudo (I), tuna mayonnaise, chives	36	Tajima wagyu skirt, MB5+, grain fed, NSW, 300gr	48
Tasmanian octopus (A), tomato nduja sugo, caponata, lemon, parsley	36	Scotch fillet, Riverine, grain fed, NSW, 400gr	87
Beef carpaccio, aioli, capers, parmesan, preserved truffle dressing	32	--	
Quail saltimbocca, foie gras, pine nut, golden raisin puree, charred raddichio, lemon, apple balsamic	34	<b>SIDES</b>	
Tablesides Caesar 'signor cardini's' salad	35	Pine roasted carrots, honey, stracciatella	17
--		Seasonal leaves, buttermilk crème fraîche dressing	19
<b>HANDMADE PASTA</b>		Duck fat roasted potatoes, rosemary, confit garlic	19
White onion & rosemary risotto, mushrooms, parmesan, crispy jerusalem artichokes	38	Spinach, mixed chard, garlic, chilli, lemon	18
Lasagna, scampi (I), snapper (A), zucchini, spinach, caviar (I) butter sauce	46		
Potato gnocchi, prawns (A), parmesan, burnt sage muscadell butter	46		
Chestnut pappardelle, braised rabbit, chestnut mushroom, parmesan, parsley	39		

Executive Chef: James Kidman

Head Chef: Hamish Waddell

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Seafood Origin: Australian (A), Imported (I), Mixed Origins (M)

Please advise staff of any allergies | A 10% service charge applies to groups of 6+guests

All credit cards incur a 1.5% charge