

MENU

NEGRONI PARADISO

The Classic	22
The original Campari Negroni, served exactly as it should be	
The Director's Cut	22
Gilded Chaos Four Pillars Gin, Mr. Black Coffee Amaro, Campari	
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Garlic pizzetta, whipped ricotta, Malfroy's gold wild honey, Blue Mountains, NSW	19
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OYSTERS & CAVIAR

Appellation rock oysters (A), white balsamic, eschalot, chives	8ea
Imperial caviar (I), hard egg, chives, crostini, crème fraîche	85
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SALUMI

Wagyu bresaola MB5+, preserved figs, barrel aged maple syrup	39
San Daniele prosciutto, grissini, olives	34
LP's smoked mortadella, gordal olives, horseradish	30
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ANTIPASTI

Burrata, green and red tomatoes, cucumber, lemon balsamic, basil	29
Zucchini flowers, pea, buffalo milk ricotta, zucchini cream, lemon, elderflower	33
Asparagus, parmesan crumbed egg, capers, lemon vinaigrette, soft herbs	29
Market crudo (M), blood orange, cucumber, chilli, radish, trout roe (I)	34
Grilled QLD prawns (A), garlic, Calabrian chilli, parsley, lemon, chives	54
Tasmanian octopus (A), tomato nduja sugo, caponata, lemon, parsley	36
Beef carpaccio, aioli, capers, parmesan, preserved truffle dressing	32
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Tablesides Caesar 'signor cardini's' salad	35

HANDMADE PASTA

Risotto of asparagus, lemon, snow pea shoots, mascarpone, parmesan	38
Lasagna, rock Ling (A), scampi (A), zucchini, spinach, caviar (I) butter sauce	46
Spaghettini, spanner crab (A), mushrooms, chives, parsley	45
Pappardelle, tomato-braised chicken, green olives, parsley, lemon, oregano	36
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BISTECCA

T-bone 'bistecca alla fiorentina' Cape Grim, grain-fed, TAS, 1kg	198
Rib eye, Great Southern Pinnacle, VIC, 1kg	198
Chauvel wagyu MB5+, sirloin, QLD, 300gr	145
Add on cut to order 100gr	45ea

Peppercorn Jus or Red Wine Jus	7
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GRILL & OVEN

Baby barramundi (A), mushrooms, smoked celeriac, guanciale, celery, parsley, lemon	59
King salmon (I), grilled cos, Jerusalem artichokes, anchovy, burnt butter, capers	55
Roasted breast of chicken, porcini, mushroom fricasee, lemon thyme	46
Brooklyn Valley eye fillet MB3+, grass-fed, Gippsland, VIC, 180g	78
Kidman eye fillet MB3+, charolais, watercress, Murray Grey, grain-fed, NT/QLD, 200g	90
Tajima wagyu skirt, MB5+, grain-fed, NSW, 300gr	48
Pinnacle Scotch fillet, grass-fed, VIC, 400gr	79
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SIDES

Pine roasted carrots, honey, stracciatella	17
Salad of cos, mignonette, seasonal herbs, EVOO, lemon balsamic	16
Duck fat roasted potatoes, rosemary, confit garlic	19
English and baby spinach, garlic, Calabrian chili, lemon	19
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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
No split payments