

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 pizetta, 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, fennel marmellata, orange, pollen, green oil	29
Zucchini flowers, pecorino & ricotta, tomato sugo, anchovy, lemon, olive	33
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

Tablesides Caesar 'signor cardini's' salad	35
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HANDMADE PASTA

White onion & rosemary risotto, mushrooms, parmesan, crispy Jerusalem artichokes	38
Lasagna, rock Ling (A), scampi (A), zucchini, spinach, caviar (I) butter sauce	46
Spaghettoni, spanner crab (A), mushrooms, chives, parsley	45
Pappardelle, beef cheek ragu, bone marrow gremolata, green olives	39
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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 MB9+, 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
NZ John Dory (I), Gnocchetti, mussels (A), butter bean, shellfish (A) brodo	62
Duck breast, beetroot & blackberry purée, radicchio, turnip, red garnet	48
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
Seasonal leaves, buttermilk crème fraîche dressing	19
Duck fat roasted potatoes, rosemary, confit garlic	19
Spinach, mixed chard, garlic, chilli, lemon	18

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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