

MENU

Garlic pizetta, whipped ricotta, 19
Malfroy's gold wild honey,
Blue Mountains, NSW

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OYSTERS & CAVIAR

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

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SALUMI

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

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ANTIPASTI

Burrata, fennel marmellata, orange, 29
pollen, green oil
Zucchini flowers, pecorino & ricotta, 33
tomato sugo, anchovy, lemon, olive
Market crudo (M), blood orange, cucumber, 34
chilli, radish, trout roe (I)
Grilled QLD prawns (A), garlic, Calabrian 54
chilli, parsley, lemon, chives
Tasmanian octopus (A), tomato nduja sugo, 36
caponata, lemon, parsley
Beef carpaccio, aioli, capers, parmesan, 32
preserved truffle dressing

Tablesides Caesar 'signor cardini's' 35
salad

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HANDMADE PASTA

White onion & rosemary risotto, mushrooms, 38
parmesan, crispy Jerusalem artichokes
Lasagna, rock Ling (A), scampi (A), 46
zucchini, spinach, caviar (I) butter sauce
Spaghettoni, spanner crab (A), mushrooms, 45
chives, parsley
Pappardelle, suckling pig ragu, tomato, 39
olives, parsley, lemon

BISTECCA

T-bone 'bistecca alla fiorentina' 198
Cape Grim, grain-fed, TAS, 1kg
Rib eye, Great Southern Pinnacle, VIC, 1kg 198
Robbins Island wagyu MB9+, sirloin, 145
TAS 300gr
Add on cut to order 100gr 45ea

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SAUCES

Peppercorn Jus or Red Wine Jus 7

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GRILL & OVEN

Baby barramundi (A), mushrooms, 59
smoked celeriac, guanciale, celery, parsley,
lemon
NZ John Dory (I), Gnocchetti, mussels (A), 62
butter bean, shellfish (A) brodo
Duck breast, beetroot & blackberry purée, 48
radicchio, turnip, red garnet
Brooklyn Valley eye fillet MB3+, 78
grass-fed, Gippsland, VIC, 180g
Kidman eye fillet MB3+, charolais, 90
watercress, Murray Grey, grain-fed,
NT/QLD, 200g
Tajima wagyu skirt, MB5+, grain-fed, 48
NSW, 300gr
Pinnacle Scotch fillet, grass-fed, 79
VIC, 400gr
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SIDES

Pine roasted carrots, honey, stracciatella 17
Seasonal leaves, buttermilk crème fraîche 19
dressing
Duck fat roasted potatoes, rosemary, 19
confit garlic
Spinach, mixed chard, garlic, chilli, lemon 18

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