

Primi

Fresh Oysters with lemon, lime & vodka granita | 6 ea

House-made rosemary & sea salt focaccia | 7

Prosciutto di Parma | 19

Stracciatella with grilled black figs, vincotto & walnut | 17

Chicken liver pate with port jelly, hazelnut & fig crisps | 15

Cos lettuce, rocket, shaved fennel, radicchio, radish & olive dressing | 17

Heirloom tomatoes, cherry tomatoes, buffalo mozzarella & basil oil | 23

Roasted baby carrots with harissa, chickpea hummus & sesame | 19.5

Chargrilled Broccolini, goats curd, lemon & fermented chilli | 19

Beef Carpaccio with aioli, pickled beetroot, rocket & crispy potato | 26

Roasted octopus with 'nduja butter, potato, almond & watercress | 26

Pasta made by hand

Squid ink spaghetti with blue swimmer crab, chilli & basil | 34

Creste Rigate with prawns, tomato confit, garlic chive & shellfish butter | 36

Pappardelle with wagyu beef ragu, grana padano | 34

Saffron Casarecce with pork sausage, pecorino & chicory | 34

Eggplant & Ricotta Ravioli with tomato butter, basil & almonds | 32

Secondi

Wood-fired Porchetta with roasted peach, pickled green tomato & watercress | 37

Panfried John Dory with mussels, white bean & potato puree, saffron | 44

Black Angus beef sirloin with grilled bullhorn peppers & chimichurri | 44

Wood-fired Pizza

Amalfi

mascarpone, prawns, garlic, chilli, lemon zest & parsley | 27

Prosciutto

mozzarella, black figs, prosciutto, parmigiano & rocket | 30

Salsiccia

mozzarella, Italian sausage, broccoli & fermented chilli | 27

Pesto

smoked mozzarella, potato, pesto genovese & pinenuts | 25

Funghi

four cheese with mushroom & porcini | 25

Chorizo

mozzarella, chorizo sausage, artichoke & peppers | 26

Margherita

tomato, mozzarella & basil | 23

Tropical

tomato, mozzarella, mortadella, pineapple | 26

Porchetta

tomato, smoked mozzarella, roasted pork belly & eggplant | 28

Capricciosa

tomato, mozzarella, mushroom, speck & black olive | 26

Norma

tomato, provolone, eggplant, basil & ricotta salata | 25

Amatriciana

tomato, onion, pancetta, chilli & grated pecorino | 25

Can't decide?

Let our chef select & serve you our seasonal specialty dishes | \$69 pp
Must be taken by the whole table. Requires minimum of 2 people.

Food is sent from the kitchen as its ready, we apologise there may be wait times during peak times due to staff shortages.

Please let us know of any allergies, intolerances or dietary issues. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free. All credit cards & AMEX incur a 1.5% surcharge. A group surcharge of 10% applies for groups of 8 or more. A surcharge of 10% applies on public holidays, special occasions & long weekends.