



SET MENU

\$79 pp



ANTIPASTI

Choice of one

Arancini

Carbonara style, guanciale, pecorino cheese

Caprese

Burrata, tomato gazpacho, EVOO snow

PRIMI & SECONDI

Choice of one

Gnocchi

Potato gnocchi, modern Genovese ragu

Orecchiette

Blue swimmer crab, spicy pork nduja, prawn bisque

Bistecca

Wagyu rump cap mbs +4, roasted potatoes, mushroom

SWEET DUO

Choice of one

Tiramisu

Our signature tiramisu, coffee, mascarpone, cocoa

Pannacotta

Passionfruit puree, chocolate crumble

Please note groups of 6 people or more will incur a 10% service charge. A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. While we do our best to accommodate dietary needs, we cannot guarantee any item is allergen-free.

CHEF'S SET MENU

\$98 pp



BREAD & FOCACCIA - paired with EVOO and truffle butter

Val d'Oca Prosecco Millesimato, Glera, Veneto, IT \$17

ANTIPASTI

choice of

WAGYU TONNATO

Slow-cooked wagyu eye round MBS 9+,
tonnato sauce, roasted pine nuts, fossa cheese

CAPRESE

Burrata, tomato gazpacho, EVOO snow

MELANZANA

Modern baked eggplant, pecorino fondue,
tomato sauce

BONITO CECICHE

Citrus marinated bonito, crispy corn, stracciatella,
cucumber

2021 Caldora Pinot Grigio, Sicily, IT \$18

2018 Terre Natussi 'Chianti Riserva' Sangiovese Tuscany, IT \$18

PRIMI & SECONDI

choice of

CATCH OF THE DAY

Prawn bisque, cherry confit tomatoes,
cabbage

TONNARELLI

Squid-ink pasta, blue swimmer crab, spicy pork
nduja, prawn bisque, moreton bay bug

RISOTTO

Saffron risotto, 36-month aged parmesan, porcini
powder, 50-year aged Aceto Balsamico

GUANCIA

Angus beef cheek, truffle potato puree, crispy
parsnip, garlic shoots, beef jus

2022 Cellaro 'Luma' Terre Siciliane, Grillo, Sicily, IT \$18

2018 Eloquesta Winter Harvest Shiraz, Australia \$19

DOLCI

choice of

TIRAMISU

Modern Italian tiramisu, mascarpone cake,
ruby chocolate

PANNACOTTA

Passionfruit puree, chocolate crumble

CITRUS PUDDING

Condensed milk, lemon/orange zest,
blood orange sorbet

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TASTING MENU

\$128 pp



AMOUSE BOUCHE

Fish charcuterie

SNACK

Lamb tartare, brioche bread, miso eggplant

WARM ENTRÉE

Seared scallops, saffron and corn cream, parsley oil, wagyu jus

PASTA

Handmade tortellini filled with buffalo mozzarella, lemon zest, Oscietra Caviar, prawn tartare in a prosciutto San Daniele consommé and light bisque

FISH COURSE

Roasted toothfish, white miso glaze, spatchcock consommé, asparagus

MEAT COURSE

Blackmore Wagyu Rostbif 9+ MBS, smoked celeriac purée, bok choi, merlot jus

DESSERT

Pannacotta, gin tonic ice cream

PETIT FOUR

Tiramisu bite in chocolate shell, pistachio

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