

A La Carte

Aleppo Pepper Focaccia, Coppertree Butter \$4 pp

Zucchini Flower, Ricotta, Lemon Aspen, Chilli Salt \$6 ea

Black Garlic Taralli, Cantabrian Anchovy, Wattleseed \$6 ea

Scallop Crudo, Blood Plum, Shiso \$11 ea

Blackmore Wagyu Tartare, Guanciale, Pane Carasau \$6 ea

Stracciatella, Buckwheat Fritta, Onion, Garlic, Chives \$26

Tuna Crudo, Peach, Gribiche, Jerusalem Artichoke \$27

Bone Marrow, Nduja Toast, Salsa Verde, \$27

Mafaldine, Cacio & Pepe \$29

Casarecce, Spanner Crab, Sweet Corn, Kombu \$34

Bucatini, Prawns, Mussels Bisque, Pine Nuts \$36

Spaghetti, Pork & Fennel Sausage, Rosemary, Pistacchio \$36

Mushrooms, Green Peas, Ricotta, Butterbean \$22

Market Fish, Lemon Myrtle, Colatura di Alici, Farro \$MP

Duck Breast, Pepperberry, Dianne Sauce, Grapes \$39

Black Angus Flank Steak, Anchovy Butter, Black Garlic \$46

Crispy Potatoes, Pecorino, Espelette Pepper \$14

Baby Cos Salad, Preserved Lime, Herbs \$12

Cheese, Apple, Fennel Jam, Cracker \$16

Ricotta Pannacotta, Lemon Aspen Gelato & Macadamia \$16

Almond Cake, Cereal Gelato, Miso Butterscotch \$16

Tiramisu della Nonna \$16