



Sample menu only – prices change seasonally

Focaccia 4

Olives 8

Rock oysters with citrus 5 each

Jamon | Salami | Bresaola 19

Jamon Iberico Bellota 24 month 28

Roasted red peppers with capers, oregano and Ortiz anchovies 20

Burrata with zucchini and chilli oil 20

Salads/Sides

Fennel with orange, white onion and black olives 15

Broccolini with parmesan and almonds 15

From the Hibachi Grill

Hiramasa kingfish tartare with avruga 20

Snapper and pickles 10

Sardines and paprika 12

Cauliflower and butter milk 15

NSW Prawns grilled with lime mayonnaise 18

Mains

Scotch fillet minute steak with horseradish and creamed potato 29

Ricotta Gnocchi with parmesan cream and leeks 25

Spaghetti with passata, capers and reggiano 26

Tripoline with pork shoulder ragu and green olives 29

Dessert

Chocolate mousse with honey comb 14

Cheese

Ossau Iraty, Helette, Basque, France 13

Triple cream brie, Gippsland, Victoria 13