TO START

Lionel's focaccia, whipped brown butter, EVOO / 10
- Add roasted pepper walnut pomegranate dip / 5 (V, NT)

Warmed olives, citrus, chilli, rosemary / 9 (GF, DF)

Chicken liver parfait, toasted focaccia,
bacon jam, pickles / 6 per piece

SMALLS

Tuna tartare, avocado, fermented chilli, cornichons, capers,
squid ink cracker / 26 (DF, GF)

Beetroot bruschetta, whipped goat cheese, walnut pesto, watercress / 24 (V, NT)

Buttermilk 'karaage' chicken, spicy honey glaze, harissa aioli / 24 (GF)

Ribeye skewers, onion soubise, beetroot & orange gremolata served medium / 26 (GF)

Roasted cauliflower, ajo blanco, caper-currant, cavolo nero / 22 (GF, VE, NT)

Stracciatella, fennel, orange, mint & radicchio salad, medjool date,
citrus dressing / 24 (GF, V)

LARGE

Eye fillet, kumara fondant, charred onion, cafe de Paris butter / 50 (GF)
- cooked your way

Market fish, gnocchi, bouillabaisse, surf clams, fennel / 46 (GF)

Harmony pork chop, parsnip puree, swiss chard, apple mostarda / 45 (GF)

Slow roast Matangi lamb shoulder, green harissa, kumara cumin puree,
red wine jus / 90 (GF) (900g on the bone)

A 2.9% surcharge applies to all credit card and contactless payments.
Eftpos and cash payment available with no surcharge.

PASTAS

Radiatori, tomato vodka sauce, stracciatella, grana padano, basil / 26 (V)

Ravioli, pumpkin & ricotta, brown butter, amaretti pumpkin seed crumble / 30 (V)

Mafaldine, red wine braised beef shortrib ragu, pecorino / 32

Radiatori, spicy fennel sausage ragu, nduja, pecorino / 28

Spaghetti "vongole", surf clams, garlic, chilli, parsley, white wine / 32 (DF)

- Add a side of focaccia to any pasta dish / 5

All of our pasta is made fresh in house daily

SIDES

Shoestring fries, rosemary salt, aioli / 10 (GF, DF, VE)

Duck fat potatoes, spicy tomato jam, aioli / 12 (GF, DF)

Broccolini, black garlic dressing, crispy shallots / 12 (GF, DF, V)

Roasted carrots, hung yoghurt, coconut cashew dukkah / 12 (GF, V)

Pear, rocket, endive, house vinaigrette, grana padano / 12 (GF, V)

TO FINISH

Lionel's 'tiramisu', MR BLACK liquor whipped white chocolate
mascarpone, coffee soaked sponge, crystalized dark chocolate / 18

Burnt basque cheesecake, rhubarb, raspberry, lime curd / 18 (GF)

Warm ginger cake, spiced poached pears, earl grey custard,
vanilla bean gelato, oat streusel / 18

(V) Vegetarian / (GF) Gluten Free / (DF) Dairy Free /
(VE) Vegan / (DFA) Dairy Free Available / (NT) Contains Nuts