



croissant, prosciutto, provolone, cherry tomato, dijon, basil	\$14
bacon & egg roll, house tomato relish	\$15
organic eggs, sourdough	\$15
<i>poached, scrambled, fried</i>	
granola, yoghurt, market fruit, organic honey	\$13
avocado toast, bulgarian feta, seeds	\$16
smoked salmon bruschetta, sourdough, sour cream, radish, chives	\$16
frittata, organic eggs, ham, spinach, mushroom, mozzarella	\$21
pancakes, greek yoghurt, market fruit, maple syrup	\$18
sides	
<i>gf bread</i>	\$3
<i>extra egg</i>	\$4
<i>roasted tomato, mushroom, avocado</i>	\$5
<i>prosciutto, smoked salmon</i>	\$6



marinated olives, lemon, orange, aromatic herbs	\$6
house baked focaccia, truffle porcini butter	\$8
zucchini & provolone arancini, roasted garlic aioli, sage	\$16
burrata, house fig jam, charred figs, hazelnuts, beetroot dust	\$21
vitello tonnato, slow cooked veal, creamy tuna & anchovy sauce, capers	\$23
ocean trout crudo, aperol & yuzu dressing, citrus, coriander	\$24
ziti, 16 hour slow cooked lamb ragu, 36 month aged parmesan, gremolata	\$34
fusilli nerano, bundaberg spanner crab, fried zucchini, pecorino, ponzu	\$36
risotto milanese, stracciatella, confit cherry tomatoes	\$30
paccheri napolitana, slow cooked san marzano sauce, basil, extra virgin olive oil	\$29
confit chicken breast, herb butter, charred cos heart, pine nuts, balsamic	\$41
flank steak MB5+, salsa verde, sautéed mushrooms, brown butter	\$46
barramundi, acqua pazza sauce, fennel & lemon salad, cherry tomatoes	\$40
roast potatoes, herb salt, extra virgin olive oil, toasted garlic aioli	\$13
radicchio salad, stracciatella dressing, chives, croutons	\$13
charred broccolini, almond emulsion, chilli, pecorino	\$15

while we do our utmost best to cater to dietary requirements, we cannot always guarantee completely that there will be no trace elements in dishes. We do not allow changes, apart from dietary, to our dishes. All groups of 8 and above are required to dine on a set menu and incur a discretionary \$10% service charge



classic tiramisu	\$14
chocolate & orange mousse, passionfruit, mint, blueberries	\$15
berry pavlova, crisp meringue, whipped cream, market berries, coulis	\$15
affogato, vanilla bean ice cream, espresso (add liqueur \$5)	\$13

digestivo

amaro montenegro	\$15
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amaro braulio	\$14
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ask about our range of liqueurs