



marinated olives, lemon, orange, aromatic herbs	\$6
house baked focaccia, truffle porcini butter	\$10
zucchini & provolone arancini, roasted garlic aioli, sage (2 pieces)	\$16
burrata, tomato & rosemary jam, almond pangrattato, aceto balsamico di modena, quinby's chilli honey	\$22
vitello tonnato, slow cooked veal, creamy tuna & anchovy sauce, capers	\$24
ocean trout crudo, aperol & yuzu dressing, citrus, coriander	\$26
ziti, 16 hour slow cooked lamb ragu, 36-month aged parmesan, gremolata	\$36
spaghetti, yamba king prawns, nduja, anchovies, confit garlic, parsley	\$38
risotto, pumpkins, stracciatella, brown butter, hazelnuts	\$32
paccheri, cannellini, spinach, roast cherry tomatoes, chilli, pecorino	\$29
confit chicken breast, herb butter, charred cos heart, pine nuts, balsamic	\$43
flank steak MB5+, salsa verde, sautéed mushrooms, brown butter	\$46
fish of the day, gremolata crust, piccata, capers, tobiko	\$MP
roast potatoes, herb salt, extra virgin olive oil, toasted garlic aioli	\$16
radicchio salad, stracciatella dressing, chives, croutons	\$16
charred broccolini, almond emulsion, chilli, pecorino	\$16

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



freshly baked focaccia, truffle, porcini butter  
zucchini & provolone arancini, aioli, tomato dust  
italian cured meat board, giardiniera  
stracciatella, anchovies, crostini

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spaghetti, yamba king prawns, nduja, anchovies, confit  
garlic, parsley  
risotto, pumpkins, stracciatella, brown butter, hazelnuts  
paccheri, cannellini, spinach, roast cherry tomato, chilli,  
pecorino

ziti, 16 hour slow cooked lamb ragu, 36-month aged  
parmesan, gremolata

~ *choice of 2*

confit chicken breast, herb butter, charred cos heart, pine  
nuts, balsamic

fish of the day, gremolata crust, piccata, capers, tobiko  
flank steak MB5+, salsa verde, sautéed mushrooms,  
brown butter

~ *choice of 2*

roast potatoes, herb salt, toasted garlic aioli  
radicchio salad, stracciatella dressing, chives, croutons

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classic tiramisu

set menu \$90pp

groups with 8 or more incur a discretionary 10% service charge



freshly baked focaccia, truffle, porcini butter  
zucchini & provolone arancini, aioli, tomato dust  
italian cured meat board, giardiniera  
stracciatella, anchovies, crostini  
grilled prawns, grappa, aglio olio, chilli

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spaghetti, yamba king prawns, nduja, anchovies, confit  
garlic, parsley

risotto, pumpkins, stracciatella, brown butter, hazelnuts  
paccheri, cannellini, spinach, roast cherry tomato, chilli,  
pecorino

ziti, 16 hour slow cooked lamb ragu, 36-month aged  
parmesan, gremolata

~ *choice of 2*

confit chicken breast, herb butter, charred cos heart, pine  
nuts, balsamic

fish of the day, gremolata crust, piccata, capers, tobiko  
grass fed rib-eye MB5+, café di roma butter, jus, smoked  
oil

~ *choice of 2*

roast potatoes, herb salt, toasted garlic aioli

radicchio salad, stracciatella dressing, chives, croutons

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classic tiramisu

set menu \$120pp

groups with 8 or more incur a discretionary 10% service charge



croissant, prosciutto, provolone, cherry tomato, dijon, basil	\$14
bacon & egg roll, house tomato relish	\$15
organic eggs, sourdough <i>poached, scrambled, fried</i>	\$15
granola, yoghurt, market fruit, organic honey	\$13
avocado toast, bulgarian feta, seeds	\$16
smoked salmon bruschetta, sourdough, sour cream, 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

*prosciutto, smoked salmon \$6*



## aperitivo fridays 5pm to 7pm

polenta churros, pecorino, porcini dust, spiced honey, roasted garlic aioli	5
compressed honeydew melon, sesame, prosciutto	5
sourdough crostino, almond sauce, olasagasti cantabrian anchovies, dill	5
never never oyster shell gin martini	15
served your way	
aperol or campari spritz	12