

SAMPLE AUTUMN SPECIALS MENU

SPECIAL COCKTAIL

SILVERFLOWER: Gin, Violet cream, lemon, sugar, orange bitters, faba	24.00
PISTACHIO KISS: Hoxton rum banana, Crema di pistachio, chocolate syrup, milk	22.00

PRIMI

Fresh burrata, peach, blood plum, nectarine, basil, Giusti 12 yr aged balsamic vinegar	29.50
Grilled calamari (NSW), pink grapefruit, caper berries, chilli, mint	29.50

PASTA

Bottoni all'Anatra: homemade braised duck (NSW) ravioli, roasting jus, Parmigiano Reggiano, parsley	36.00
Risotto alla Pescatora: king prawns, calamari, mussels, cherry tomato, garlic, chilli, parsley	e: 36.50 m: 42.50
"Mancini" Spaghettoni: live Southern Rock Lobster (WA), cherry tomato, garlic, chilli, parsley	500g 1/2 LOBSTER 125.00 1 kg WHOLE LOBSTER 240.00

PESCE

Whole butterflied King George Whiting (SA), kipfler potatoes, tartare	45.00
Grilled Murray Cod (NSW), celeriac, parsley, confit garlic	52.00
Grilled live Southern Rock Lobster (WA) Salmoriglio, lemon or Garlic, butter, lemon	500g 1/2 LOBSTER 125.00 1 kg WHOLE LOBSTER 240.00

CARNE

800g Little Joe grass fed Rib Eye (VIC) MBS 4+, condiments	125.00
--	--------

CONTORNI

Fennel insalata, orange, chives, red wine vinegar	16.00
---	-------

PIZZA

Pizza Bianca, INFERNO: Carolina Reaper chilli, salami, nduja "SUPER HOT", basil	28.50
Portafoglio (folded pizza), mortadella, burrata, pistachio	30.00
Pizza Romana: roman pesto, anchovies, tomato sauce, garlic, chilli	28.00

WAGYU SPECIALS

Mayura station signature series fullblood wagyu striploin (sa) mbs 9+	250 g	135.00
	300 g	160.00
	350 g	185.00
Mayura station signature series wagyu tomahawk mbs 9+	1.6 kg	320.00