

SPUNTINI

- WARM FOCCACIA
smoked tomato butter, maldon sea salt (v)
- PROVOLETA AL FORNO
baked provolone, tomato relish,
toasted sourdough (v, lg*)
- VITELLO TONNATO
poached veal, tuna emulsion, fried
capers, cured egg yolk (lg) (i)
- STEAK TARTARE
hand-sliced black angus eye fillet, pickled
mustard seeds, cornichon, chives, cured egg
yolk, puffed crackling (lg*)
- HOUSE CUT CHIPS
crisp pavé chips, rosemary salt, aioli
- SPENCER GULF KING PRAWNS
chargrilled, chimichurri, blistered lemon (lg) (a)

PASTA

- PUMPKIN RISOTTO
pickled pumpkin, burnt pumpkin purée,
taleggio, candied walnuts (v, lg)
- SPAGHETTI ALLA PUTTANESCA
mount zero olives, anchovies, garlic,
capers, pangrattato (i)
- SQUID INK LINGUINE
lobster, prawns, heirloom tomato, chilli,
basil (m)
- PAPPARDELLE AL RAGÙ D'ANATRA
flat ribbon pasta, duck & tomato ragu

SECONDI

- 9 VENISON OSSO BUCCO 32
creamy polenta, fennel & orange
gremolata, red wine jus
- 18 CIOPPINO 33
mediterranean seafood stew, tomato
& garlic broth, crusty bread (lg*) (m)
- 24 POLLO ALLA PARMIGIANA 30
crumbed chicken schnitzel,
vodka tomato sauce, mozzarella

DA CONDIVIDERE

1 KG BISTECCA T-BONE
riverina MB2+, charred lemon, port jus,
hand cut chips (lg*)
market price

CONTORNI

- 31 ROASTED CHATS 12
confit garlic, saffron aioli
- 31 RADICCHIO AND ROCKET SALAD 12
blue cheese, candied walnuts
- 45 CAPRESE SALAD 12
buffalo mozzarella, heirloom tomato,
aged balsamic

v: vegetarian lg: gluten * : on request
seafood origin a: australian i: international m: mixed

SEGRETO