

SPUNTINI

WARM FOCCACIA	9
smoked tomato butter, maldon sea salt (v)	
PROVOLETA AL FORNO	18
baked provolone, tomato relish, toasted sourdough (v, lg*)	
VITELLO TONNATO	24
poached veal, tuna emulsion, fried capers, cured egg yolk (i) (lg)	
STEAK TARTARE	24
hand-sliced black angus eye fillet, pickled mustard seeds, cornichon, chives, cured egg yolk, puffed crackling (lg*)	
HOUSE CUT CHIPS	18
crisp pavé chips, rosemary salt, aioli (v*)	
SPENCER GULF KING PRAWNS	26
chargrilled, chimichurri, blistered lemon (a) (lg)	

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

VENISON OSSO BUCCO	36
creamy polenta, fennel & orange gremolata, red wine jus	
CIOPPINO	38
mediterranean seafood stew, tomato & garlic broth, crusty bread (m) (lg*)	
POLLO ALLA PARMIGIANA	34
crumbed chicken schnitzel, vodka tomato sauce, mozzarella	



CONTORNI

ROASTED CHATS	12
confit garlic, saffron aioli	
CHARRED BROCCOLINI	12
almonds, lemon	
RADICCHIO AND ROCKET SALAD	12
blue cheese, candied walnuts	
CAPRESE SALAD	14
buffalo mozzarella, heirloom tomato, aged balsamic	

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

SEGRETO