

sydney rock. mignonette – 4.50 ea

tuna crudo – 22

beetroot carpaccio – 17

cauliflower. fontina gratin – 18

borlotti bean soup. mussels – 18

maccheroncini. lobster – 33

strozzapreti. pork. fennel – 26

koshihikari risotto. cuttlefish. peas – 29

celeriac milanese – 29

king george whiting. salsa verde – 49

veal saltimbocca – 32

kurobuta pork loin. puttanesca – 34

david blackmore wagyu. peperonata – 59

cime di rapa – 12

salad – 10

potatoes – 12

vacche rosse parmesan custard – 22

pear & almond tart – 19

torta caprese – 18

tiramisù – 16

tartufo. tartufo – 33

All credit cards incur a 1.5% surcharge.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Groups of 8 or more will incur a 10% service charge.