

leo

sydney rock oyster, mignonette – 4.50 ea

tuna crudo, peppers, balsamic – 25

scallop, capers, lemon – 26

beetroot carpaccio – 19

pear, tomatoes, stracciatella – 23

`ceci', chickpea soup, murray cod `baccala', black truffle – 24

gratin, quail consomme, rye, stelvio – 25

strozzapreti, octopus – 32

mafaldine, duck ragu – 31

chitarra, zucchini flowers, `cacio pepe' – 29

bucatini, spanner crab – 38

koshihikari risotto, cuttlefish, peas – 29

parsnip milanese – 29

snapper, pipis, rye – 47

pork tomahawk, condiments (2p) – 85

veal, anchovy, cavolo nero – 38

david blackmore wagyu beef, peperonata – 59

romano beans bagna càuda – 12

salad – 10

potatoes – 12

la tur, plum, ciabatta – 18

vacche rosse parmesan custard, pane carasau – 22

panna cotta tradizionale, grapes – 16

burnt white chocolate semifreddo – 19

tiramisù – 16

72% chocolate tortino, vanilla (15min.) – 20

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.