

☞ CICHETTI ☞

Small dishes to share

OCTOPUS SALAD, extra virgin olive oil, lemon	\$10
MUSSELS CAPONATA SICILIANA, pine nuts	\$10
ROASTED CAPSICUM, burrata, olives	\$8
BACCALÁ CROQUETTES borlotti beans	\$10
SARDINES in scapece	\$10
“BIANCHETTI” whitebait, chickpea fritter	\$10
PANZEROTTI fontina and jamon	\$8
VITELLO TONNATO	\$10
ANCHOVIE CROSTINI	\$8
ZUCCHINI and buffalo mozzarella	\$10
PROSCIUTTO DI PARMA	\$24
SALUMI cured meats	\$24

☞ HUITRES MOULES ESCARGOTS ☞

}	OYSTERS	MUSSELS	SNAILS	}
	Natural	Marinieres, saffron,	Garlic butter	
	Verjuice dressing	leek	crisp pastry	
	\$3.5ea	\$18	\$18	

☞ Omelette ☞

Herbs, asparagus and Gruyere	\$20
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☞ APPETISERS ☞

SPICE CURED SALMON, fennel apple, lemon emulsion	\$18
ZUCCHINI FLOWERS, goats cheese, tomato, olive, watercress	\$20
CALAMARI IN PADELLA, rocket leaves, peas, chilli, garlic	\$24
SPRING BAY SCALLOPS, almond crust, gratin	\$26
STEAK TARTARE, crostini, cornichons, witlof salad	\$24
DUCK LIVER PARFAIT, rosé jelly, baby beetroot, orange salad	\$22
PORK AND VEAL TERRINE, pistachio, pickled vegetables, mirtilli, onion relish	\$22
CRISP LAMB BRAINS, wilted spinach, capers, sage, burnt butter	\$20
QUAIL BOCCONCINI, pancetta, citrus, thyme, celeriac, walnuts, lentils	\$22

☞ ZUPPA E PASTA ☞

FRENCH ONION SOUP, gratinated, Gruyere	\$14
PRAWN RISOTTO, saffron, zucchini	\$26
POTATO GNOCCHI, slow cooked tomato passata, basil	\$22
PUMPKIN TORTELLINI, sage, burnt butter, parmesan	\$18
FETTUCINE, VEAL RAGU, cinnamon	\$22
SPAGHETTINI MARINARA	\$28
TORTELLINI, MORTON BAY BUG, tomato, olive oil, basil, lemon	\$26

MAIN COURSE SIZE PASTA AVAILABLE AT ADDITIONAL CHARGE

☞ SECONDI ☞

ATLANTIC SALMON, green olive, lentils, horseradish	\$35
LINE CAUGHT FISH, roasted shallots, couscous, herb crust	\$35
WHOLE BABY FISH, char-grilled, herbs, olive oil, green beans	\$35
HOPKINS RIVER SCOTCH, char-grilled, hand cut chips, Roquefort butter	\$35
PEPPERED HOPKINS RIVER BEEF FILLET, green beans, olive oil	\$38
POLLASTRINO Spatchcock “alla Diavola”, verjuice, polenta	\$35
VEAL FILLET, crusted, baby carrots, juices, bone marrow	\$35
“ABBACCHIO” suckling lamb, wet roasted, wine, herbs, parmesan crumbs, peperonata	\$34
ROASTED DUCK BREAST, spinach, grapes, marsala, spatzle	\$35
FEGATO VENEZIANA, calves liver, onions, wine and sage, mash	\$29
LAPIN BASQUAISE, rabbit, braised, tomato and capsicum, black cabbage	\$35
SCALOPPINE DI VITELLO, pan-cooked, mushrooms, roesti potato	\$29

☞ ROAST BEEF for 2 ☞

Green beans and mash \$78

☞ ORTAGGI E LEGUMI ☞

SALAD of shredded leaves	\$8
CAPRESE, tomato, mozzarella basil	\$8
GREEN BEANS, almonds	\$8
POMME FRITES	\$8
BRAISED CABBAGE	\$8
MASH POTATO	\$8

☞ DESSERTS ☞

BOMB LA MORA, berries, chocolate	\$16
GELATO freshly churned daily, Roman waffle wafer	\$16
PEACHES, amaretti filling, sabayon	\$16
TIRAMISU, mascarpone, pavesini, coffee, liqueurs	\$16
BRÛLÉE Grand Marnier, almond biscotti	\$16
CHOCOLATE MARQUISE, burnt orange jelly	\$16
LEMON TART	\$16
SEMIFREDDO, calvados, cinnamon, apple gateau	\$16
CHEESE, from the board	\$20