

☞ **CICCHETTI** ☞

MARINATED OLIVES	\$5
HARVEY BAY SCALLOPS, almond crust, gratin	\$6.5ea
OCTOPUS SALAD, extra virgin olive oil, lemon	\$10
MUSSELS CAPONATA SICILIANA, pine nuts	\$10
ROASTED CAPSICUM, mozzarella, olives	\$8
BACCALÁ CROQUETTES, borlotti beans	\$10
SARDINES in scapece	\$10
“BIANCHETTI” whitebait, chickpea fritter	\$10
PANZEROTTI fontina and jamon	\$8
ZUCCHINI and buffalo mozzarella	\$10
PROSCIUTTO DI PARMA	\$24
SALUMI cured meats	\$24
DUCK RILLETTE, cornichons	\$12

☞ **HUITRES** **MOULES** **ESCARGOTS** ☞

OYSTERS	MUSSELS	FRICASÉE OF SNAILS
Natural Verjuice dressing \$3.5ea	Marinières, saffron, leek \$18	Mushrooms, shallots, crisp pastry \$18

☞ **Oeufs en Cocotte** ☞

Truffled pecorino, brioche \$18

☞ **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	\$25
PAN-SEARED SCALLOPS, jamon crumble, cauliflower puree, foie gras	\$29
STEAK TARTARE, crostini, cornichons, willof salad	\$24
DUCK LIVER PARFAIT, duck rillette, rosé jelly, baby beetroot, orange salad	\$22
PATE DE CAMPANE, mustard fruits, pickled shallots	\$22
CRISP LAMB BRAINS, wilted spinach, capers, sage, burnt butter	\$20
QUAIL BOCCONCINI, pancetta, citrus, thyme, apple, walnuts, lentils	\$22

☞ **ZUPPA E PASTA** ☞

FRENCH ONION SOUP, gratinated, Gruyere	\$14
LIGURIAN FISH SOUP	\$25
PRAWN RISOTTO, saffron, zucchini	\$26
POTATO GNOCCHI, Gorgonzola, walnuts	\$18
PUMPKIN TORTELLINI, sage, burnt butter, parmesan	\$18
PAPPARDELLE, ox tail ragu	\$18
SPAGHETTINI MARINARA	\$28
RAVIOLI, MORTON BAY BUG, tomato, olive oil, basil, lemon	\$26
MAIN COURSE SIZE PASTA AVAILABLE AT ADDITIONAL CHARGE	

☞ **POISSON** ☞

RAINBOW TROUT butter, parsley, almond, fennel, Pernod	\$32
LINE CAUGHT FISH “CARTOCCIO”, baked in the bag, parsley stalk, lemon, olive oil, black cabbage, celery	\$35
WHOLE BABY FISH, char-grilled, herbs, olive oil, heirloom tomato	\$35

☞ **VIANDES** ☞

HOPKINS RIVER SCOTCH, 250g, char-grilled, hand cut chips, béarnaise sauce	\$38
HOPKINS RIVER BEEF FILLET 200g, pomme boulangier, Bordelaise sauce	\$40
BRINED BABY CHICKEN, roasted, peas bonne femme	\$29
VEAL SHANK “STINCO”, braised, marjoram, lemon, tomato	\$29
“ABBACCHIO” suckling lamb, wet roasted, wine, herbs, parmesan crumbs, peperonata	\$38
ROASTED DUCK BREAST, spinach, grapes, farro	\$35
FEGATO VENEZIANA, calves liver, onions, wine and sage, mash	\$29
RABBIT “AGRODOLCE”, braised, pine nuts and sultanas, black cabbage	\$32
SCALOPPINE DI VITELLO, pan-cooked, mushrooms, roesti potato	\$29

☞ **ROAST BEEF for 2** ☞

Roast potato, béarnaise \$76

☞ **ORTAGGI E LEGUMI** ☞

SALAD of shredded leaves	\$8
TOMATO, MOZZARELLA, basil, crostini	\$12
GREEN BEANS, truffled pecorino	\$10
POMMES FRITES	\$8
FENNEL GORGONZOLA GRATIN	\$8
MASH POTATO	\$8

☞ **DESSERTS** ☞

BOMB LA MORA, berries, chocolate	\$16
GELATO freshly churned daily, Roman waffle wafer	\$16
TIRAMISU, mascarpone, pavesini, coffee, liqueurs	\$16
BRÛLÉE Grand Marnier, almond biscotti	\$16
CHOCOLATE MARQUISE, burnt orange jelly	\$16
LEMON TART	\$16
MASCARPONE SEMIFREDDO, saffron pear	\$16
CHEESE, from the board	\$20

Lavazza Coffee \$4.00 Hot chocolate \$5.00

Liqueur coffee \$12.00 Caffè Corretto \$8.00