

Antipasto di Salumi

A traditional selection of salumi made especially for us by Pino Tomini-Foresti from hormone and antibiotic-free pork.

All selections are served with grissini, olives and giardiniera 24__36

Lonza Pressa _ Loin Prosciutto San Daniele_ Aged 24 months

Bresaola _Beef_ Aged 3 months Pino's Salami _ Aged 6 months

Oysters

Our oysters are hand picked and delivered directly to us by the grower to ensure proper care all along the way to your plate. Our selections change constantly, ensuring the best oyster in peak condition. We open our oysters to order, leaving them on the muscle with all their natural flavours remaining.

Your waiter will inform you of today's selection

Half Dozen_26 Dozen_42

Primi

Tuscan tomato and bread soup (Pappa al Pomodoro)__17

Buffalo mozzarella, olives, dragoncello and smoked cherry tomatoes__24

Kingfish crudo, white balsamic, capers and anchovy __28

Southern calamari, peas, chilli, mint and pangrattato__26

Seared scallops, beetroot, fried artichokes and herb sauce__32

Grilled quail, gorgonzola, candied walnuts, watercress salad and balsamic__28

Asparagus, free range poached egg and air dried tuna__20

Pasta & Risotto

Pasta and risotto are cooked to order. Please allow 30 minutes for risotto.

Ricotta pumpkin gnocchi, brown butter and amaretti__23

Orecchiette, cauliflower, chilli and Bangalow sweet pork__26

Prawn, chilli, garlic with Giovanni Fabbri spaghetti and fried zucchini flowers __28

Potato, ricotta and mint cannelloni with pea sauce__24

Swordfish risotto, preserved lemon and rucola__26

Secondi

Grilled jewfish, fregola and mussels with a saffron fish broth__38

Seared tuna, orange, honeyed almonds and braised witlof__38

Grilled market fish, capers, burnt butter, broccolini and bagna cauda__36

Roast duck, farro, blood sausage, amarene cherries and balsamic__42

Twice cooked veal cutlet, cavolo nero and lemon__38

Grilled wagu rump, rucola, shallots, lemon and horseradish mascarpone __41

Contorni

Leaf salad __12

Rucola and parmesan salad__12

Tomato, spanish onion and basil salad__11

Roast vegetables with salsa verde__12

Steamed broccolini with bagna cauda__10

Rosemary roast potatoes__10

Chefs Market Menu

A shared four course menu for the table, inspired by seasonal produce__59

Your waiter will advise you of today's dishes.

Available for the enjoyment of the whole table.

Tasting Menu

A tasting menu is available featuring highlights from the a la carte menu.

Available for the enjoyment of the whole table.

Please request the menu from your waiter.

6 courses__\$88 per person__\$145 with matched wines

We continue the tradition of food prepared simply using classic philosophies and preparations. The menu is crafted with Italian sensibilities: carefully selected, quality primary ingredients and a respect for the labour-intensive pursuits of the cook, the kitchen and the dining-room.

All prices include GST

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Chefs Market Menu

A daily menu inspired by our providores.

Includes a glass of Coast wine.

2 courses__39

3 courses__50

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