

Menu

We encourage you to share

Sydney rock oysters with lemon, lime & Vodka granita | 4 ea.

Mixed Italian olives marinated with citrus & herbs | 8

Prosciutto di Parma - 18 Months | 13

Chicken liver paté with a blood plum jelly & hazelnut crisps | 9

Veal & pork terrine with pickles & peppers | 14

Pea & saffron arancini with aioli | 15

Radicchio, iceberg lettuce, shaved fennel & corella pear with a sherry dressing | 12

Crispy potatoes with salsa rossa & aioli, smoked paprika | 13

Green beans, radish, pickled onions, black olive & quail eggs with a tuna mayonnaise | 14

Heirloom tomatoes, cherry tomatoes, buffalo mozzarella & basil oil | 18

Beetroot & Vodka cured ocean trout with goats curd & smoked salmon roe | 25

Wagyu beef carpaccio with onion, grated pecorino, rocket & walnut agrodolce | 26

WOODFIRED *dishes*

House-made rosemary & sea salt focaccia | 5

Creamy stracciatella with roasted black figs & balsamic | 15

Ox tongue roasted with almond romesco & crispy capers | 16

Zucchini involtini filled with ricotta, pecorino & mint finished with a tomato sugo | 14

Wood-fired chicken wings, pickled celery with 'nduja mayonnaise | 16

Pork chop with cauliflower puree, roasted yellow peach & kale | 32

Roman spiced fore-quarter lamb chop with smoky eggplant puree & salmoriglio | 33

Wood-fired swordfish with Jerusalem artichokes, red peppers & bagna cauda | 38

PASTA *made by hand*

Saffron Cannelloni filled with veal & porcini ragu, tomato & fontina sauce | 35

Squid ink spaghetti with blue swimmer crab, chilli & basil | 29

Ravioli filled with pumpkin & ricotta, sage brown butter & roasted almonds | 27

Basil Scialatielli with cherry tomatoes, pippies and mussels | 28

Fettuccine with guanciale, black pepper & tuscan pecorino cheese | 27