

ENTREES

Burrata di bufala, pomodoro, olive, basilico

Buffalo burrata, tomato, olive, basil

Fiori di zucca, ricotta, tartufo, cacio e pepe

Ricotta & truffle zucchini flowers, cacio e pepe

Vitello tonnato

Vitello tonnato, salsa verde, caper

Quaglia saltimbocca, fichi, gorgonzola, noce

Quail saltimbocca, fig, gorgonzola, walnut

Calamari St. Andrea

Calamari, rocket, balsamic dressing

MAINS

Spaghettoni, cicale di mare, "olio visadi", rucola

Spaghettoni, Moreton Bay bugs, garlic, chilli, rocket

Cappellacci tallegio, mais, basilico, pinoli

Tallegio cappellacci, corn, basil, pine nut

Maltagliati, capretto, piselli, pecorino

Polenta maltagliati, goat ragu, pea, pecorino

Petto d'anatra, uva, parfait

Duck breast, grape, parfait

Maialino, carota, sanguinella lime

Suckling pig, carrot, blood lime, Geraldton wax

Pesce del giorno

Fish of the day

Filetto di manzo

350gm Southern Ranges scotch fillet (+ \$20)

CONTORNO

Lattughino, ricotta salata, noci, frutto della passione

Butter lettuce, ricotta salata, walnut, passionfruit

Please advise your waiter of any allergies or dietary requirements

A merchant surcharge applies to all card payments - 15% surcharge applies on public holidays

