

ENTREES

Burrata di bufala, carciofo, fave, salsa verde alla menta
Buffalo burrata, artichoke, broad bean, mint salsa verde, pea tendrils

Scampi, bisque, lime, erba cipollina
Scampi, bisque, finger lime, chive

Tartare di cervo, tuorlo, more, erba cipollina
Venison tartare, yolk, blackberry, spring onion, nori

Quaglia, barbabietola, miele, quark, pancetta, cacao
Quail, beetroot, honey, quark, pancetta, cocoa

Calamari St. Andrea
Shallow fried calamari, rocket, balsamic dressing

MAINS

Spghettini, cicale di mare, aglio, "olio visadi", rucola
Spghettini, Moreton Bay bugs, "olio visadi", garlic, chilli, rocket

Culurgiones, patate e menta, asparagi, pangrattato
Potato & mint filled culurgiones, asparagus, lemon pangrattato, cured yolk

Reginette, capretto, aglio selvatico, olive, pecorino
Reginette, goat ragu, wild garlic, green olive, pecorino

Galletto, cavolo, tartufo, spugnola, consommé
Slow grown chicken, truffled cabbage, morel, consommé

Maialino, carota, sanguinella lime
Suckling pig, carrot, blood lime, Geraldton wax

Pesce del giorno
Fish of the day

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