

ENTREES

Cavolo rapa, mela, gorgonzola, macadamia, pepe rosa
Kohlrabi, apple, gorgonzola dolce, macadamia, pink pepper

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

Rigatoncini di castagne, porcini, pecorino al tartufo, rosmarino
Chestnut rigatoncini, porcini, truffled pecorino, rosemary

Agnolotti ricotta e pomodoro affumicato, vitello, stracciatella
Ricotta & smoked tomato agnolotti, veal ragù, cherry tomato, stracciatella

Galletto, cavolo, tartufo, spugnola, consommé
Cockerel, truffled cabbage, morel, consommé

Maialino, finocchio, sanguinaccio, yoghurt
Suckling pig, fennel, black pudding, yoghurt gelato

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