

APERITIVI

HOUSEMADE FOCACCIA | Olio Mio olive oil, aged balsamic 6

OLIVES | Castelvetroano mammoth olives | Sicily 8

TWO COURSES | 75

OR

THREE COURSES | 90

FOUR APPELLATION ROCK OYSTERS Wallis Lake | freshly shucked, horseradish dressing, lemon

VANNELLA BURRATA | fresh hand tied burrata, roast pear, pine nuts, burnt butter

CHARRED OCTOPUS | kalamata tapenade, confit potatoes, sea herbs

EGGPLANT ROLLATINI | vannella scamorza & ricotta, sugo, basil

DUTCH CREAM POTATO GNOCCHI | duck rillettes, fig, vincotto, puffed buckwheat

MORETON BAY BUGS | basil mafaldine, verjuice butter, tomato & lemon

WHITE PYRENEES LAMB LOIN | squash, smoked eggplant, labna, jus

BERKSHIRE PORK CUTLET 350G | apple caramel, apple salsa, swiss chard

TO SHARE (Between 2)

1 KG+ WHOLE ROAST SNAPPER | salsa verde, tabouli, sun dried tomato mayonnaise

500G WAGYU SIRLOIN | green peppercorn sauce, salted zucchini, pecorino & rocket

CONTORNI 12

INSALATA | rocket, parmesan, pomegranate

CRISPY POTATOES | black garlic, rosemary and lemon salt

GREEN BEANS | hazelnuts, ricotta, burnt butter vinaigrette

CHOCOLATE SEMIFREDDO | espresso ganache, candied orange, rhubarb

RAFFAELLO | white chocolate, pistachio gelato, berries

TIRAMISU | espresso, disaronno, mascarpone, savoiardi, coco

BAKED TOMINO | honeycomb, pomegranate, rosemary, lavosh