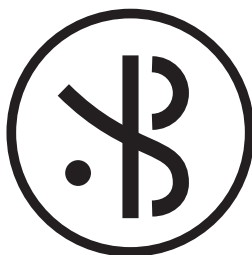


Pasta made in house daily using Mulino Caputo Flour, Mulino Caputo Semolina & free range eggs.

Host: Bryce Gleeson

Chefs : Danielle Mills & Alessandro Fissore



START

Warm Italian olives	8
Grilled sourdough / roast garlic & herb butter	2.5ea
Freshly shucked Sydney Rock Oysters / cucumber & dill dressing	4ea
Buffalo mozzarella / braised bitter greens / anchovy / pane carasau	16
Sopressa salami / seasonal house pickles / fennel seed grissini	16
Ham hock & potato fritter / red pepper salsa / mayonnaise	4.5ea

MAIN

Spaghetti / black mussels / garlic / tomato / fresh herbs / pangrattato	29
Rigatoni / pancetta / chilli / tomato sauce / stracciatella	27
Tagliatelle / pork neck ragu / grana padano	28
Potato gnocchi / local Margin's mushrooms / garlic / thyme / pecorino	28
Roast corn fed chicken / braised cannellini beans / fennel puree	30

SIDE

Cabbage, fennel & mint salad / chardonnay vinegar / extra virgin olive oil	8
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DESSERT

Pear & almond tart / vanilla gelato	16
Buttermilk pannacotta / rhubarb compote / moscato jelly / crostoli	16
House made gelato & sorbet / biscotto	10
Affogato / frangelico	16

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