

TO START

housemade sourdough focaccia w/ roasted garlic olive oil		4pp
fresh wallis lake oysters - natural	1/2 d - 20	d - 36
- finger lime mignonette	1/2 d - 24	d - 42
- grilled w/ housemade barbeque	1/2 d - 26	d - 44
gilda: anchovy - roasted capsium - olive - guindilla pepper - romesco		5ea

SNACKS

local bonito crudo w/ radish, anchovy + garlic on puffed rice cracker		9ea
n'duja + provolone croquette		8ea
zucchini flowers stuffed w/ aborio rice, preserved lemon + herbs		6ea
milk bun w/ local lobster + celery		15ea

SMALL PLATES

salumi plate: prosciutto di parma, cacciatorini piccante + housemade pickles		22
buffalo mozzarella fondue w/ seasonal vegetables		18
sourdough battered australian prawns w/ honey + aleppo chilli		24
crispy pork belly w/ spiced apple + treacle		22

PASTA

mortadella ravioli w/ green olive + pistachio tapenade + parmesan		32
pappardelle w/ duck, marsala + liver ragù		34
gnocchi w/ alfredo + roasted brussel sprouts		30

LARGE PLATES

galette: pastry w/ leek, silverbeet, nutmeg + pecorino		26
roasted chicken maryland w/ gorgonzola dolce cream + roasted grapes		32
local sand whiting kiev w/ celeriac remoulade		35
150-day grain fed scotch fillet w/ bone marrow + onion purée, pickled oyster mushrooms + chive oil		48

SIDES

triple-cooked potato w/ parmesan cream		16
shaved fennel w/ charred green + butter beans, pesto + salted ricotta		16
leaf + herb salad w/ maple + orange vinaigrette		12

DESSERTS

toasted orange blossom marshmallow		6ea
cannoli: roasted pistachio + white chocolate mousse		9ea
meringue w/ ginger cream, rhubarb + strawberry		16
crêpe w/ orange caramel, grand marnier + mascarpone gelato		17

CHEESE

50g holy goat la luna - pear & ginger paste - housemade lavosh		16
--	--	----