

## SPUNTINO

*[snacks served individually]*

oysters, freshly shucked / 6.5ea  
arancini al ragu / 8ea  
anchovy crostini / 10ea  
plate of mortadella - 50g / 12 GF  
deli sliced prosciutto - 50g / 18 GF  
bruschetta, pigs head terrine / 14ea GF\*

## PIZZA

pizza del giorno - ask the staff for today's pizza / 33  
margherita, san marzano, mozzarella, basil / 30 V  
pizza all'aglio e formaggi, confit garlic, fior di latte, parmesan, pecorino / 30 V  
pizza gamberi, shark bay prawns, gremolata, chilli / 36  
pizza salami, gorgonzola, honey, rosemary / 33 V\*  
pizza salsiccia, broccoli, chilli, provolone / 33 V\*  
add: prosciutto / 9 pork sausage, nduja, salami, mortadella, / 6 anchovies, olives, gluten free base / 5

## PICCOLO

*[small plates]*

house made foccaccia, great southern olive oil / 7.5 pp  
antipasti, salumi, formaggio, great southern olives, pickles, crostini / 44 / 66 GF\*  
pomodoro insalata, heirloom tomatoes, la delizia stracciatella, olives, chilli / 26 / 39 V GF  
insalata i broccolo, charred broccoli, smoked goats curd, quinoa, pepitas / 27 / 42 V GF  
gamberi alla forno, whole chargrilled skull island prawns, nduja butter / 42 GF  
sardine fritte, crispy sardines, pinenuts, currants, olives / 29  
lingua di bue, chargilled ox tongue skewers, black garlic, parmesan / 32 GF  
patatine fritte, fried potatoes, paprika, aioli / 15 V GF

## .....il CAPO.....

### CHEF'S TASTING MENU - 96 per person

6 shared courses; influenced by seasonality, local produce & signature dishes

*\*individual dietary requirements can be catered for*

## GRANDE

*[main plates]*

pasta del giorno - ask the staff for today's pasta / 44  
gnocchi 'granchio', shark bay crab, courgette, dill, bottarga / 45  
rigatoni al ragu, pork and fennel ragu / 42  
pappardelle capretto, young goat, green olive, oregano, pecorino / 44  
risotto con i piselli, green peas, ricotta, lemon / 42 V GF  
pesce del giorno, today's fresh fish, salsa cruda / MP GF DF  
anatra arrosto, wagin duck breast, blackened carrot, coriander seed, vincotto / 65 GF  
tagliata di manzo, 250g grain fed sirloin, burro all'erba / 62 GF  
coppa di maiale, grilled pork neck, celeriac, leek, olasagasti anchovy / 56 GF  
cotoletta di vitello, crumbed local veal on the bone, italian coleslaw / 58  
bistecca alla fiorentina, smoked beef on the bone, salsa al gorgonzola  
approx 800gm / allow 30 mins / 140 GF

## CONTORNI

*[sides]*

patate al forno - roast potatoes / 12 insalata - baby gem, soft herbs / 18 verdure - green beans, lemon butter / 16

*menu notes : please let our staff know of any dietary requirements when you order*

GF / gluten free : V / vegetarian option : \* / indicates dish can be adjusted to dietary requirement OR may not be suitable for coeliacs

**all card transactions incur a 1% surcharge**