

SPUNTINO

[snacks served individually]

oysters, freshly shucked (A) / 6.5ea

arancini al ragu / 8ea

anchovy crostini (I) / 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 / 30

margherita, san marzano, mozzarella, basil / 27 V

pizza all'aglio e formaggi, confit garlic, fior di latte, parmesan, pecorino / 28 V

pizza gamberi, shark bay prawns, gremolata, chilli (A) / 35

pizza salami, gorgonzola, honey, rosemary / 32 V*

pizza salsiccia, broccoli, chilli, provolone / 32 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 (A) / 42 GF

sardine fritte, crispy sardines, pinenuts, currants, olives (A) / 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 / 42

gnocchi di zucca, pumpkin, hazelnuts, ricotta salata / 44 V

orecchiette al granchio, shark bay crab, chilli, salsa verde / (A) 46

pappardelle carpreto, young goat, green olive, oregano, pecorino / 42

rigatoni al ragu, pork and fennel ragu / 42

risotto con gamberi, shark bay prawns, saffron, bottarga / (A) 48

pesce del giorno, today's fresh fish, salsa cruda (A) / 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