

MENU

STUZZICHINI

Crostini con melanzana - confit eggplant, whipped buffalo crumble, pomegranates and black truffle	7.50
Uovo affumicato - rosemary smoked eggs, tuna bottarga, Flinders Island meadow honey	14.00
Gamberi e ceci - marinated prawns and chickpea dip with garlic rubbed house made bread	14.00
Polpette - beef meatballs with parmesan and San Marzano tomato	13.00
Funghi al forno - baked swiss brown mushrooms with taleggio and hazelnuts	11.00
Ostrica - tempura oyster served with textures of corn	4.00
Mortadella - grilled mortadella, with porcini mushroom and pistachio	16.00

RISOTTERIA

our selection of risotto,
made especially with Ferron - Vialone Nano rice (I.G.P.)

Risi e bisi - (from the Veneto region) fresh peas, pancetta, shallots and Parmigiano	25.00
Tartufo - black truffle and aged Parmigiano Reggiano (24 months)	27.00
Calamari - squid ink risotto with calamari ragù	26.00
Barbabietola - beetroot and smoked caciocavallo cheese	26.00
Capesante - scallops, black truffle and chive	25.00
Funghi misti - mixed seasonal mushrooms, Parmigiano and aromatic herbs	27.50
Granchio - spanner crab with San Marzano tomato and chilli	30.00
Cervo - grilled venison, zucchini and hazelnut with reduced balsamic	27.00
Pollo - organic chicken ragù with smoked caciocavallo cheese and fresh chilli	26.00
Anatra - organic duck, porcini mushroom and sage	30.00
Salsicce - Italian pork and fennel sausage with tomato and basil	25.00

ASSAGGINI

Salumi misti - selection of cured meats, ham hock terrine and balsamic cima di rapa	24.00
Maiale - crisp fried pork belly with garlic parsley mayonnaise and fresh apple	18.00
Carpaccio - torched tuna belly, fried capers, mayo, smoked tomato petal and wasabi roe	16.00
Caprese - rosemary-smoked cherry tomatoes, buffalo mozzarella, EVOO compressed cucumber, beetroot, asparagus, raspberry vinegar	16.00
Calamari - risotto filled baby calamari with garlic, chilli and rocket	15.00
Crudo - Barramundi tartare with Sicilian dressing and smoked herring caviar	16.00

PASTA

made in house daily

Gnocchi - with porcini mushrooms, funghi neri, truffle, walnut and whipped stracciatella cheese	26.00
Spaghettoni - spanner crab, smashed cherry tomatoes, fresh basil	33.00
Cavatelli - semolina pasta shells, organic chicken ragù, truffle	26.00
Lasagna - our rustic Calabrian lasagna, Cape Grim beef bolognese with porcini, egg and bechamel	27.00

CONTORNI E INSALATE

Patate - Chat potatoes, marjoram, parmigiano	11.00
Verdi - sauteed seasonal greens, garlic, lemon	11.00
Rucola - roquette, 48 month aged Parmigiano Reggiano, walnuts, chestnut honey	11.00
Lattuga Romana - tossed cos leaves with blood orange vinaigrette, Sicilian oregano and cracked pepper	11.00
Patatine melanzane - eggplant chips with chervil aioli	11.00
Radicchio - with blood oranges, fennel, ricotta, salata and Sicilian oregano	11.00

SELEZIONE DELLO CHEF

A selection of 4 courses tailored by our kitchen crew

55.00

Due to extended number of courses, we request that the whole table orders the Selezione dello Chef menu

PIATTI PRINCIPALI

(all served with complimentary rosemary and garlic salted patate)

Bistecca - char grilled Cape Grim t-bone, 400g	39.00
Pesce del giorno - our fresh fish of the day	MP
Anatra arrosto - Milawa organic boneless ½ duck, Amarena cherry jus, sage	38.00
Porchetta - roast pork belly with horseradish cream, heirloom vegetables and blood orange jus	36.00
Pollo alla diavola - chargrilled organic chicken with chilli and buckwheat polenta	35.00