

Chef's menu .....	65
Oyster natural.....	4
Rosemary focaccia.....	5
Potato croquette, taleggio.....	6
Crab bombolini, watercress, salmon roe, chives .....	9
Snapper crudo, nduja, capsicum, warrigal greens.....	18
Culatello, cultured butter, sourdough, radish.....	15
Whipped mortadella, potato focaccia, friggitelto peppers .....	14
Burrata, beetroot, walnut .....	16
Jerusalem artichoke, pine nut, salt bush .....	14
Saffron spaghetti, vongole, bottarga.....	30
Pumpkin tortelli, smoked ricotta, sage .....	25
Chestnut gnocchetti, pine mushroom ragu, thyme .....	23
Scotch fillet, herb butter, beetroot leaves.....	38
Fish of the day, tarragon, lemon .....	MP
Pan roasted potatoes, gentlemen relish .....	10
Butter milk pannacotta, walnut praline, apple caramel .....	14
Tiramisu goloso .....	12
Gelato .....	6
Cheese.....	14