

PER INIZIARE

ostriche 7 / each
*selection of freshly shucked oysters
lemon · tabasco · shallot-apple vinegar*

caviale 210
italian adamas caviar 30g
*warm buckwheat blinis · sour cream · egg mimosa
shallots · chives*

PROSCIUTTI

galloni prosciutto di parma 29
36 months · emilia romagna · italy · 50g

citterio prosciutto san daniele 27
24 months · friuli venezia giulia · italy · 50g

joselito jamon iberico de bellota 49
*gran reserva · 60 months · hand cut
salamanca · spain · 50g*

ANTIPASTI

capessante mare e monti 36
*hokkaido scallops · pickled oyster mushrooms
sea herbs · piedmonte hazelnuts · veal jus*

tonno 35
*raw yellowfin tuna carpaccio · mango-chilli salsa
asparagus · almond dust*

tartare di manzo 39
*hand cut beef · pantelleria capers · mustard
buffalo stracciatella · game chips · endive*

melanzana 29
*caramelised eggplant · chickpea purée
cherry tomato confit · black garlic-buffalo ricotta
basil oil*

PASTE E RISOTTO

carnaroli "acquerello" 37
*risotto · asparagus · grilled eggplant · asiago fonduta
balsamic pearls*

tagliolini 39
*egg tagliolini · slow cooked lamb shoulder
porcini mushrooms · grana padano riserva*

gnocchi 42
*potato gnocchi · blue swimmer crab · marinara
chilli · basil · breadcrumb gremolata*

tortelli 45
*sepa ink tortelli · blue eye cod · saffron
tarragon crema · ocean trout roe · stracciatella*

spaghettoni all'aragosta MP
*live southern rock lobster · spaghetti chitarra
served at table for two or more*

CONTORNI

insalata di finocchi 12
*wild fennel · orange · taggiasca olive crumbs
macadamia · mesclun*

verdure grigliate 12
*chargrilled seasonal vegetables · black garlic
herb marinade · pecorino crumble*

caponata 12
vegetable medley · pomodoro · stracciatella · basil oil

patate al rosmarino 12
roasted potatoes · organic rosemary

pane 14
*selection of our daily in house baked
breads · Seta extra virgin olive oil · three butters*

SECONDI

pesce del giorno MP
*fish of the day · capsicum purée · urban salad
salmoriglio*

filetto di manzo 62
*cape grim beef tenderloin · heirloom carrots
crispy enoki mushrooms · barolo jus*

bavetta di wagyu 67
*wagyu bavette · gr2 full blood mbs 9+ · rocket
parmesan · horseradish cream*

galletto 52
*poussin baby chicken · mustard-lemon marinade
caponata*

costata di agnello 56
*grilled margra lamb · verdura grigliate
pecorino · fresh mint salsa*

BRACE

*from our wood-fired grill
please allow 45-60min cooking time*

pesce alla griglia MP
whole grilled market fish · salmoriglio

bistecca fiorentina tre livelli
beef t-bone · 3 levels · served with Seta condiments

1. brooklyn valley · 40 days dry aged · beef t-bone
mbs 3+ 800g 150

2. jacks creek · 40 days dry aged · black angus beef
t-bone mbs 3+ 1kg 190

3. westholme · 15 days dry aged · f1 wagyu beef
t-bone mbs 5+ 1.4kg 290

carré di agnello 130
*spitroasted whole margra lamb rack · mint salsa
capsicum-lemon purée · caponata*

controfiletto di wagyu 220
*wagyu beef sirloin · gr2 full blood mbs 9+ 250g ·
Seta condiments*

vegetarian option available