

Pane

Rosemary Focaccia and Baker Bleu Sourdough
with Cobram Estate Coratina Extra Virgin Olive Oil 4pp

Crudo

Calvisius Caviar Crostini (10g)
with Mascarpone 49

Freshly Shucked Sydney Rock Oysters
with Pinot Grigio Mignonette 45/90

Bigeye Tuna
with Salsa Verde 34

Albacore Tuna
with Sicilian Tapenade 34

Tuna Tartare
with Roasted Eggplant, Calabrese Chilli and Bergamot 34

Abrolhos Island Scallops
with Ciambotta of Peppers and Eggplant 34

Steak Tartare
with Nduja, Capers and Crostini 36

Antipasti

Sicilian Green Olives 10

Olives all’Ascolana 18
Stuffed with Veal and Parmesan

Shaved Raw Artichokes and Fennel 28
with Almonds, Lemon and Reggiano

Salad of Brussel Sprouts and Pear 28
with Walnuts and Pecorino di Fossa

Burraduc Farm Buffalo Mozzarella 36
with Artichoke Caponata

Frutti di Mare 45
King Prawns, Squid, Blue Swimmer Crab and Tuna

Our Mishima Bresaola 34
with Reggiano and Olive Oil

Prosciutto San Daniele 34
with Gnocco Fritto and Pickled Eggplant

Vitello Tonnato 34
with Hand-Rolled Grissini

Grilled King Prawns 39
with Garlic Butter and Fermented Chilli

Grilled Southern Calamari 34
with Nduja Butter

Crumbed King Prawns and Calamari 45
with Lemon Mayonnaise

Pasta

Pumpkin Tortelli 34
with Burnt Butter and Sage

Tagliolini 49
with Blue Swimmer Crab, Garlic, Chilli and Lemon

Squid Ink Spaghetti Chitarra 45
with King Prawns, Pistachio and Oregano

Spaghetti 45
with Pipis, Garlic, Chilli and Parsley

Tagliatelle alla Bolognese 36

Agnolotti del Plin 42
Filled with Veal, Rabbit and Guinea Fowl

Maccheroncini 38
with Duck and Oyster Mushroom Ragu

Secondi

Eggplant Parmigiana 35

Gremolata-Crumbed Red Throat Emperor 55
with Tomato and Caper Salsa

Coral Trout 65
with Broad Bean, Pistachio and Mint Pesto

Bigeye Tuna Steak 55
with Onions, Pine Nuts and Currants

Bar Cod 55
with Ligurian Style Borlotti Beans, Olive Oil and Basil

Hapuku 55
with Soft Herb Crust and Roasted Tomato Sauce

Red Snapper 55
in ‘Crazy Water’ with Tomato and Chilli

450g West Australian Rock Lobster 110
alla Puttanesca

Chicken ‘al Mattone’ 45
with Chilli, Garlic and Rosemary

Wollemi Duck Breast 52
with Beetroot and Balsamic Vinegar

Parmesan-Crumbed Veal Cotoletta 55
alla Milanese

Brasato of Mishima Beef Shin 49
with White Polenta and Gremolata

Trippa alla Romana 39
with Tomato, Chilli, Mint and Pecorino Romano

220g CopperTree Farms Friesian Fillet Tagliata 69
with Tarragon Bread Salsa

Bistecca alla Fiorentina 260
1kg Dry Aged Copper Tree T-Bone with Salmoriglio

Contorni

Green Salad 12
with Pinot Grigio Vinaigrette

Rocket and Parmesan Salad 12

Fennel, Pistachio and Blood Orange Salad 14

New Season Asparagus and Sugar Snap Peas 18
with Parmesan Zabaglione

Slow Cooked Cannellini Beans 12
with Tomato and Sage

Slow Cooked Winter Greens 14
with Tomato and Chilli

GT Twice Cooked Potato Rosti 16

Dolci

Tiramisú 29
to Share

Pink Lady Apple Crostata 19
with Whipped Cream

Chocolate and Hazelnut Torta 19

Lemon Tart 19
with Crema Pasticceria

Sicilian Cassata 19
Filled with Ricotta, Marzipan and Candied Fruit

Rum Baba with Vanilla Crema 19

Daily Gelati 9
-Fior di Latte

-Chocolate and Hazelnut
-Blood Orange Sorbet

Pistachio Cannoli 8

Biscottini 15
Amaretti, Cantucci, Panforte and Baci di Dama

Formaggi

36 Month Aged Parmigiano 16
with Mostarda

Taleggio 15
with Bosc Pear

Gorgonzola Dolce 14
with Fig Conserva

All credit and debit card incur a surcharge at the rate of your provider.
Tables of 8 and over incur a 10% discretionary service charge.
Sunday surcharge 10%.
Public holiday surcharge 15%.