

Pane

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

4PP

Crudo

Freshly Shucked Sydney Rock Oysters
with Pinot Grigio Mignonette

51/102

Bigeye Tuna
with Salsa Verde

34

Wild Kingfish
with Pistachio and Green Olive Salsa

34

Abrolhos Island Scallops
with Ciambotta of Peppers and Eggplant

34

Steak Tartare
with Nduja, Capers and Parmesan Wafers

36

Antipasti

Sicilian Green Olives

10

Olives all'Ascolana
Stuffed with Veal and Parmesan

18

Shaved Raw Artichokes and Fennel
with Lemon, Almonds and Olive Oil

28

Salad of Brussels Sprouts, Pear, Walnuts
and Pecorino di Fossa

28

Burraduc Farm Buffalo Mozzarella
with Artichoke Caponata

36

Our Mishima Bresaola
with Reggiano and Olive Oil

34

Prosciutto San Daniele
with Gnocco Fritto and Eggplant Sott'Olio

34

Vitello Tonnato

34

Frutti di Mare with King Prawns, Poached Squid
Blue Swimmer Crab and Tuna Tartare

45

Calamari e Zucchini Fritti
with Lemon Mayonnaise

34

Fritto Misto di Mare
King Prawns, Squid, Scallops and Coral Trout

39

Pasta

Pici all'Aglione
with Tomato, Garlic and Reggiano

29

Pumpkin Tortelli
with Burnt Butter and Reggiano

34

Tagliolini
with Blue Swimmer Crab, Garlic, Chilli and Lemon

44

Linguine alle Vongole

42

Tagliatelle alla Bolognese

36

Agnolotti del Plin
Filled with Veal and Guinea Fowl, Sage Butter

42

Squid Ink Risotto

38

Secondi

Eggplant Parmigiana

35

Roast Rock Flathead alla Ghiotta
with Tomato, Capers and Olives

52

Grilled Swordfish Steak
with Salmoriglio

49

Baked Coral Trout
with Soft Herb Crust and Roast Tomato Sauce

65

Steamed Pink Snapper
in Acqua Pazza

49

Roasted Chicken 'al Mattone'
with Chilli, Garlic and Rosemary

39

Wollemi Duck alla Cacciatora
with Fried Polenta

49

Parmesan Crumbed Veal Scaloppine
alla Milanese

55

Mishima Beef Osso Bucco
with White Polenta and Gremolata

49

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

39

220g Coppertree Farms Friesian Fillet Tagliata

69

Bistecca alla Fiorentina
1kg Dry Aged Copper Tree T-bone

260

Beef Served with Salsa Verde, Tarragon Salsa,
Chilli and Rosemary Salsa, Horseradish and Mustards

Contorni

Green salad
with Gran Torino Vinaigrette

12

Rocket and Parmesan salad

12

Fennel, Blood Orange and Pistachio Salad

12

Slow Cooked Cannellini Beans
with Tomato and Sage

12

Braised Winter Greens
with Tomato and Chilli

14

Crisp Fried Potatoes
with Rosemary Salt

14

Potato, Pancetta and Parmesan Gratin

16

Dolci

Torta di Verona

19

Classic Tiramisú

19

Crostata
with Fruit in Season

19

Chocolate and Hazelnut Torta

19

Bomboloni
Filled with Vanilla Cream and Raspberry Conserva

19

Sicilian Cassata
Filled with Ricotta, Marzipan and Candied Fruit

19

Rum Baba with Vanilla Crema

19

Zuccotto Semifreddo
with Alchermes, Chocolate and Almonds

19

Winter Strawberries
with Warm Zabaglione

19

Daily Gelati
Please ask your waiter

9

Italian Cheese
– 36 Months Parmigiano Reggiano with Mostarda
– Cave Aged Taleggio with Pink Lady Apple
– Gorgonzola Piccante with Fig Conserva

32

Pasticcini

Pistachio Cannoli

8

Amaretti / Cantuccini / Panforte

7

