

Menu

We encourage you to share

Sydney rock oysters with lemon, lime & Vodka granita | 4.5 ea

House-made rosemary & sea salt focaccia | 5

Antipasti | Prosciutto di Parma, buffalo mozzarella & Sicilian green olives | 21

Chicken liver pate with port jelly & hazelnut crisps | 9

Pea & saffron arancini with aioli | 16

Beef Carpaccio with aioli, rocket & crispy Jerusalem artichokes | 25

Wild rocket, radicchio, iceberg lettuce, shaved fennel & pear | 14

Ox heart tomato, heirloom cherry tomato with buffalo mozzarella & basil | 18

Roasted broccolini with almond butter, whipped feta & sesame | 16

Wood-fired asparagus with parmesan custard, pine nuts & currants | 16

N'duja roasted octopus with cannelloni beans, celery & green beans | 24

Flank steak with roasted asparagus, smoked tomato confit & chimi churri | 37

WOOD-FIRED *pizza*

Margherita | tomato, fior di latte, basil | 18

Norma | tomato, fior di latte, eggplant, ricotta salata | 21

Capricciosa | tomato, fior di latte, pancetta, mushroom & green olives | 23

Prosciutto | fior di latte, cherry tomato, rocket & prosciutto | 24

Porchetta | smoked mozzarella, friarielli, roasted pork belly | 26

Salsiccia | fior di latte, pork sausage, potato & rosemary | 23

PASTA *made by hand*

Linguine with black mussels & 'nduja | 31

Squid ink spaghetti with blue swimmer crab, chilli & basil | 32

Pea Tagliatelle with slow cooked lamb shank & pistachio | 33

Tomato rigatoni with pancetta, broad beans & crispy parmesan | 29

Beetroot & ricotta ravioli with burnt butter & poppy seeds | 30

All credit cards & AMEX incur a 1.5% surcharge. Please let us know of any allergies, intolerances or dietary issues.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free.

A surcharge of 10% applies on public holidays.