

LOT.1

SYDNEY

Oysters - 5ea

Natural or Prosecco Vinaigrette

Antipasto - 26/38

Selection of cured meats, formaggio & pickles

Flatbread - 14

smoked buffalo ricotta & prosciutto crumb

Arancini - 16

Mushroom, truffle, hazelnut & taleggio

Vitello Tonnato - 28

Yellow Fin Tuna, cured veal, capers & horseradish

Duck Liver Parfait - 20

Sourdough & vincotto

Kingfish Crudo - 28

Hiramasa kingfish, mousse, lime & asparagus

Wagyu Carpaccio - 26

Marble Score 5+, pecorino & goji berry

Calamari - 28

Southern calamari, peperonata crumb & lemon aioli

Char Grilled Prawns - 32

Butterflied Spencer Gulf prawns, cumquat & bottarga

LEAVE IT TO US

5 Dishes 69pp

7 Dishes 95pp

WINE PAIRING

Additional

45pp or 70pp

Risotto - 26

Pea, yoghurt, pecorino, broadbean

Chitarra - 30

Whitebait, squid ink & cherry tomatoes

Fettucine - 34

Wagyu ragu, chamomile & crème fraîche

Cavatelli - 26

Porcini cream, seasonal mushrooms & nutmeg

Gnocchi - 28

Buffalo formaggio & macadamia

*Please advise staff of any allergies prior to order -
Please note some dishes cannot be altered*

Tables 8 and over are subject to a 10% service charge

Executive Chef Adam Swanson

Head Chef Xenia Jade

Swordfish - 42

Cooked medium rare, char-grilled peppers & caponata

Duck - 36

Maryland, red cabbage, eschalot & vermentino

Pork Neck - 38

Borrowdale, crackling & fennel

Wagyu Sirloin 250gm - 55

Marble Score 7+, carrot & jus

Lamb Shoulder - 90

*Slow cooked lamb shoulder & jus
Served with 2 sides*

~ SIDES ~

Beetroot Salad - 15

Radicchio, olive & almond

Fennel Salad - 14

Frisée, fennel, apple & reggiano

Hand Cut Fries - 14

Thrice cooked potato fries & rosemary cream

Yellow Beans - 14

Extra virgin olive oil & black garlic