

A La Carte

Aleppo Pepper Focaccia, Coppertree Butter \$4 pp

Zucchini Flower, Ricotta, Lemon Aspen, Chilli Salt \$6 ea

Black Garlic Taralli, Cantabrian Anchovy, Wattleseed \$7 ea

Scallop, Fermented Potato, X.O, Shiso \$12 ea

Provolone Crocchetta, Guanciale, Smoked Almond \$7 ea

Stracciatella, Corn, Pistachio, Chilli, Buckwheat Cracker \$27

Tuna Crudo, Persimmon, Cucumber, Avocado \$29

Bone Marrow, Pizza Fritta, Nduja, Salsa Verde \$28

Casarecce, Garlic, Macadamia, Sweet Corn, Kombu \$32

Spaghetti, Crab, Sea Urchin Butter, Bottarga, Parsley \$36

Squid Ink Mafaldine, Morton Bay Bug, Calamari, Bisque \$42

Rigatoni alla Zozzona, Pork & Fennel Sausage, Carbonara \$34

Rufflefarm Mushrooms in Brodo, Green Peas \$24

Market Fish, Lemon Myrtle, Colatura di Alici, Farro \$MP

Duck Breast, Dianne Sauce, Grapes, Pomegranate \$42

Black Angus Flank Steak, Anchovy Butter, Black Garlic \$48

Crispy Potatoes, Pecorino, Espelette Pepper \$15

Baby Cos Salad, Preserved Lime, Herbs \$13

Pecorino Predicatore, Apple, Fennel Jam, Cracker \$19

Ricotta Semifreddo, Lemon Aspen, Macadamia Custard \$18

Castagnaccio, Truffle Gelato, Hazelnut, Figs \$18

Tiramisu della Nonna \$18