Sample A La Carte Menu

(changes daily)

Cantabrian anchovy, butter, sourdough 8 ea

'Nduja & mozzarella croquette 6 ea

Raw beef, capers, cured yolk, bone marrow cracker 12 ea

Burrata, confit piquillo peppers, eschallot, basil 21

Kingfish crudo, buttermilk, finger lime, cucumber, buckwheat 22

Spaghetti, cacio e pepe 27

Ravioli alla norma, eggplant, tomato, basil, salted ricotta 28

Conchiglie, blue swimmer crab, summer squash, mint, chilli 36

Mafaldine, prawn, kombu butter, tomato 34

Trottole, pork & fennel sausage, cavolo nero 36

Casarecce, Maremma duck, PX, rosemary 36

Leaf salad 12

Heirloom tomatoes, marjoram, smoked oil 16

Let our chefs decide for you 80pp

***Let us pair your wine* 55pp**

We are cashless. We accept all major credit cards and EFTPOS

Dolci

Mille-feuille, toasted cream, figs, burnt honey 18

drink Lilllypilly Wines 'Noble Harvest' – Semillon,Vermentino – Leeton 17

Vanilla panna cotta, macerated strawberry, aged vinegar 16

drink Colomba Bianca 'Legadi' Liqouroso - Zibbibo - Sicily 10

Affogato, Naked hazelnut 16

Gelati 6 / scoop

Chocolate & Bourbon

Pistachio

Coconut & lime

Lemon & rosemary

Blueberry & juniper berry

Formaggi

Cheese plate 38 for 3 / 16 each

Prom Country 'Granny's Blue', cow's milk, AU

Silver Wattle, cow's milk, AU

Maffra Cloth-Ashed cheddar, cow's milk, AU

Digestivo

Ragazzi Espresso Martini 22

Ragazzi Night Cap 22

Fragrante Insolito Amaro - Campagnia 14

Amaro della Sacra - Piedmont 16

Pojer & Sandri Muller Thurgau Grappa 18

Antica Fabrrica Liquori Colazingari Sambucca 13

We are cashless. We accept all major credit cards and EFTPOS

Set Menu $80pp

Cantabrian anchovy, butter, sourdough

Burrata, confit piquillo peppers, eschallot basil

Kingfish crudo, buttermilk, finger lime, cucumber, buckwheat

Ravioli alla norma, eggplant, tomato, basil, salted ricotta

Trottole, pork & fennel sausage, cavolo nero

Leaf salad

Runner beans, tangerine, macadamia

Vanilla panna cotta, macerated strawberry, aged vinegar

A 10% service fee is applied to all reservations of 6 or more.

We are cashless. We accept all major credit cards and EFTPOS

Set Menu $95pp

(for groups of 10+ only)

Cantabrian anchovy, butter, sourdough

'Nduja & mozzarella croquette

Burrata, marinated piquillo peppers, basil

Kingfish crudo, buttermilk, finger lime, cucumber, buckwheat

Spaghetti cacio e pepe

Mafaldine, prawn, kombu butter, tomato

Trottole, pork & fennel sausage, cavolo nero

Leaf salad

Runner beans, tangerine, macadamia

Vanilla panna cotta, orange blossom granita, apricot

Toasted meringue, whipped yoghurt, figs, burnt honey

A 10% service fee is applied to all reservations of 6 or more.

We are cashless. We accept all major credit cards and EFTPOS