

Antipasto

Olives	8
Focaccia, cultured butter	10
Gorgonzola, honey	14
Smoked almonds	8
fennel salami	15
Marinated tomatoes	12
Brillat-savarin <i>cheese, pinot paste</i>	15
Dipping oil	5
Fermented chilli	5
Fennel & brandy jam	5
Confit garlic aioli	2.5

Set Menu

minimum 2 people. All table must be on same menu

\$45 per person

Focaccia, cultured butter
Sydney rock oysters, mignonette
Stracciatella cheese, fennel jam

Roast spiced cauliflower
Cold cut wagyu blade tonnato
Prawn cutlets

\$65 per person

Focaccia, cultured butter
Salmon gravlax
Cold cut wagyu blade tonnato

Scotch fillet or vodka pasta
Kipfler potatoes
Prawn cutlets

Add-ons

Tiramisu +5 per person
House bottle of wine +30

*Gluten free available
unfortunately, we cannot substitute for other dietaries*

While we do our best to avoid cross contamination, we are not an allergen free kitchen and cannot guarantee no traces or cross contamination.
Groups of 10+ incur a 10% service charge | 10% on Sundays, 15% surcharge on public holidays



Wine bar

Focaccia, cultured butter. GFO/DFO	10
Marinated warm olives	8
Sydney rock oysters, finger lime mignonette	5/20/42
Maffra cheddar rarebit, vegemite, caramelised leek. V	16
Smoked trout pate, pickled fennel, parsley, sourdough. GFO	15
Vanella stracciatella cheese, fennel & lemon jam. GF	21
Pumpkin fritti, hot honey, tzatziki. V	18
Ora king salmon gravlax, creme fraiche, nasturtium. DFO	24
Cold cut Blackmore wagyu blade, horseradish cream, pear. GF	25
Braised octopus “minestrone”, pancetta, butter beans, chilli crisp. DF/GF	32
Lamb moussaka dumplings, brown butter saltsa, oregano	27
Mushroom au poivre, crispy leeks. VE/GF	22
250g Coppertree farms scotch fillet, harissa and anchovy butter. DFO/GF	40
Baked vodka alla pasta, gochujang, stracciatella cheese . GFO	35
Prawn cutlets, fermented chilli, lemon, confit garlic. DF/GF	27
Cacio e pepe kipfler potatoes, caramelised onions. GF/V/DFO	19
Spiced roast cauliflower, tahini, date molasses. VE/GF	21

gf - gluten free, gfo - gluten free option
df - dairy free, dfo - dairy free option
ve - vegan, veo - vegan option
vo - vegetarian option

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Desserts

Tiramisu	15
Affogato, Frangelico	15
Seasonal sorbet. GF/ VE	10
Pistachio & olive oil cake	15
Brillat Savarian cheese, pinot paste. GFO	15
Espresso martini	20

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