



\$79 CHEF'S CHOICE MENU



Available from November

Chef has you sorted with shared entrees, mains and dessert.

TO SHARE

House-made rosemary focaccia

Stracciatella, grapes, balsamic

Scallop, saffron, corn, lime

Fried calamari, cauliflower, tartar salt

Puopolo 'Casalingo' salami

Mortadella + Gnocco fritto

Spaghetti cacio e pepe, black truffle

Cavatelli, prawns, nduja, stracciatella, kale

Roast chicken, lemon, cavolo nero

Garden leaves, fennel, radish

TO FINISH

Cheesecake + salted caramel



Sample menu. Subject to change due to seasonal produce.
Please note a 5% service fee applies to groups of 8 or more.
We can accommodate all dietary requirements with notice.





\$95 SET MENU



Available from November

Enjoy shared entrees, your choice of mains and a shared dessert

TO SHARE

House-made rosemary focaccia

Prosciutto di Parma + Gnocco fritto

Puopolo 'Casalingo' salami

Buffalo mozzarella, heirloom tomatoes, peach

Snapper crudo, watermelon, cucumber, finger lime

Fried calamari, cauliflower, tartar salt

TO CHOOSE

Spaghetti, black truffle, cacio e pepe

Squid ink linguine, spanner crab, tomato, chilli, roe

Fish of the day, seasonal vegetables

300g Westholme Wagyu scotch fillet, house-made mustard

SERVED WITH

Potato chips, herb seasoning

Garden leaves, fennel, radish

TO FINISH

'Summer tiramisu'

White chocolate, berries, Frangelico



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\$98 THE VIP SPREAD MENU



Available from November

A fuller menu for hungry tables. Enjoy shared entrees, mains and desserts.

TO SHARE

House-made rosemary focaccia

Prosciutto di Parma + Gnocco fritto

Mayura Wagyu bresaola

Snapper crudo, watermelon, cucumber, finger lime

Fried calamari, cauliflower, tartar salt

Scallop, saffron, corn, lime

Squid ink linguine, spanner crab, tomato, chilli, roe

Casarecce, pork sausage, broccoli, wild garlic

300g Westholme Wagyu scotch fillet, house-made mustard

Potato chips, herb seasoning

Garden leaves, fennel, radish

TO FINISH

Cheesecake + salted caramel

'Summer tiramisu'

White chocolate, berries, frangelico



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