

PRIMAVERA

MMXXVI

Nel Frattempo

- Olives**, marinated with garlic, basil oil, fresh herbs, dried oregano, house baked crostini **V, DF - 9.5**
Fornarina, stone baked flat bread, topped with garlic olive oil, rosemary dust **V, DF - 12**
Salumi, cheese & pickled vegetables chef selected salumi & cheese, olives, Italian pickled vegetables - **16pp**
Freshly shucked oyster, chardonnay vinegar, fennel seed dressing (*Lemon sorbetto add 2*) **GF, DF - 7ea**

Antipasti

- 'Nduja flame baked prawns** - Butterflied prawns with 'nduja and pomodoro butter, lemon, crispy saltbush - **29 GF**
Beef cheek Arancini - Slow-braised Wagyu beef, smoked scamorza, truffle pecorino, truffle mayo - **26**
Fresh Burrata Bar - House crostini with your choice of an accompaniment **29 V**
 - *Caponata di melanzane & Cioccolato*
 - *Prosciutto & balsamic*
 - *Pomodoro, basil & olive oil***Chargrilled Mortadella Skewers** - Chargrilled mortadella, hot honey, pistachio salsa, lemon **GF, DF - 26**
Kingfish Carpaccio - Yuzu buttermilk dressing, fennel, sushi nori cracker, orange gel lumpfish caviar, herbs **GF - 29**
Dry aged Beef involtini Carpaccio - MBS3 beef, rolled pickled mushrooms, frisée lettuce, chives, truffle pecorino, crispy rice paper black garlic mayo **DF - 28**
Fiori di Zucca Ripieni e in pastella - Ricotta, parmigiano, herbs, romesco sauce **V, GF, DF - 27**

Pasta

- Pappardelle al ragu bianco**, white beef ragu, white wine truffle, parmesan shard, pecorino - **42**
Spaghetti al granchio, lemon parsley spaghetti, crab, cherry tomato, chilli, garlic, green herbs, breadcrumbs **DF - 46**
Ricotta Gnocchi, Porcini, mixed mushrooms, parmesan cream, crispy prosciutto, salted ricotta, porcini dust **GF, V - 38**
Mezzamaniche Pesto Genovese, Basil, pinenuts, pea shoot, fried eggplant, stracciatella foam, herb oil **GF, V - 39**

Gluten Free pasta available on request at an additional charge of \$6.

Pizzette

- Margherita** - San marzano tomatoes, fior di latte, basil, evo **V - 18**
Capricciosa - San Marzano tomatoes, fior di latte, ham, mushrooms, olives, artichokes - **19**
Gamberi - Marinated prawns, fior di latte, confit garlic, feta, zucchini, mozzarella, confit cherry tomatoes - **21**
Carbonara - Fior di latte, carbonara cream, crispy pancetta, salted ricotta - **20**
Diavolina - Hot salami, San Marzano tomatoes, fior di latte, stracciatella, house made chilli honey - **21**
All the Ella's - Mortadella, mozzarella, stracciatella, pistacchio - **20**
Prosciutto - Prosciutto, San Marzano tomatoes, fior di latte, burrata, frisée lettuce, balsamic glaze, evo - **21**
Quattro Formaggi - Mozzarella, Scamorza, Taleggio DOP, Ricotta salata, stracciatella - **19**
Ananas - San Marzano Tomatoes, Mozzarella, smoked ham, Pineapple - **18**
Calzone - San Marzano tomatoes, double smoked ham, mild salami, smoked scamorza - **21**
Marinara - Tomatoes, oregano, garlic, evo **V - 17**
Funghi - Mixed mushrooms, fior di latte, Jerusalem artichoke chips, truffle paste **V (Crispy pancetta add 6) - 19**
Gluten Free pizza available on request at an additional charge of \$6

Secondi

- Pesce al forno**, Poached Murray cod wrapped in nori, served with Champagne sauce, artichoke chips, herb oil **GF, DF - 49**
Porchetta, Slow cooked, fennel, rosemary, lemon, with roasted smashed potatoes **GF - 47**
Filetto di manzo, 220g eye fillet, rosemary jus, burnt pumpkin purée, crispy pumpkin chips (allumettes style), sage **GF - 58**
Chuck Flap Tagliata, 250g MBS9 chuck flap, vincotto, rocket, parmesan **GF, DF - 79**
Chicken Saltimbocca Ballontine, Panfried chicken wrapped with parma ham, sage, white wine, enoki mushrooms - **46**
Polpo alla Griglia, Jerusalem artichoke puree, semi dried cherry tomatoes, Jerusalem artichoke crisp, caper, salsa - **45**

Contorni

- Roasted potatoes**, rosemary, salt **V, GF, DF - 17**
Cavolo nero, Black Tuscan cabbage, garlic, chilli, evo **V, GF, DF - 16**
Leaf salad, seasonal leaves, house dressing **V, GF, DF - 16**
Cauliflower gratin, Parmesan, bechamel, crispy pancetta **V, GF - 17**

Leave it to the Chef (min 2ppl)

Leave it to chef to fill you up with 3 courses, we guarantee you won't leave hungry!! - **89pp**
(Add dessert \$13pp)

We strive to source all our ingredients locally, with a focus on seasonality and sustainability. Our menu items may contain allergens and are prepared in a kitchen that handles nuts, shellfish, gluten, and other allergens. While we take every reasonable effort to accommodate dietary requirements, we cannot guarantee that our food will be completely allergen-free. A surcharge of 1.6% applies to all credit card transactions. A service charge of 10% is added to tables of 8 or more. days attract a 10% surcharge and public holidays attract a 15% surcharge.