



Antipasti

Squid crudo, fermented cabbage, pomegranate
Abrolhos Island scallops, chorizo, fennel, mandarin
Mushroom Forestry shitake & celeriac, quinoa
Dry aged Wagyu beef tartare, quail egg, beetroot
Tortellini, prosciutto, tomato consume

Main

Tagliatelle, 24h white ragu, pecorino sardo
Market fish, seaweed, kohlrabi
Raviolo, silver beet and parsnip, provolone sauce,
Suckling Pig, bacon marmalade, quince
Squid Ink Risotto, crab butter, kingfish

“From the Paddock” Main Special

500g Grass fed Porterhouse
(To share between 2)

Side

One side to share between 2 included additional \$9 each
Leaf salad with buttermilk dressing
Brocolini, stracciatella, smoked almonds
Dutch carrot, house made hummus, dukkah
Chips with aioli

Dessert

Yuzu Chocolate panna cotta, bergamot sorbet,
Apple Arlette, cinnamon ice cream, vanilla salt
Raspberry Mousse, white chocolate, burnt soy bean icecream