

☞ **CICCHETTI** ☞

MARINATED OLIVES	\$5
OCTOPUS SALAD, extra virgin olive oil, lemon	\$10
ROASTED CAPSICUM, mozzarella, olives	\$8
BACCALÁ CROQUETTES	\$12
CRYSTAL BAY PRAWN COCKTAIL	\$20
RICOTTA, SALMON ROE, crostini	\$10
SAFFRON ARANCINI, buffalo mozzarella	\$10
SARDINES scapece	\$10
“BIANCHETTI” whitebait, chickpea fritter	\$10
SPICED LAMB ‘TORTA’	\$12
DUCK RILLETTE, cornichons	\$12
PROSCIUTTO DI PARMA	\$24
CHARCUTERIE PLATE	\$26

☞ HUITRES	MOULES	ESCARGOTS ☞
OYSTERS	MUSSELS	FRICASÉE OF SNAILS
Natural Verjuice dressing \$3.5ea	Marinieres, Thyme, white wine, frits \$18	Mushrooms, shallots, crisp pastry \$18

☞ **EGGS** ☞

EGG IN COCOTTE, truffle pecorino, brioche	\$18
SLOW POACHED EGG, white asparagus veloutè, parmesan	\$22
DUCK EGG OMELETTE, cepès	\$24

☞ **APPETISERS** ☞

CURED KINGFISH, blood orange, fennel	\$18
ROAST BEETROOT SALAD, goats cheese beignet, hazelnuts	\$22
CALAMARI IN PABELLA, rocket leaves, peas, chilli, garlic	\$25
PAN-SEARED SCALLOPS, jamon crumble, cauliflower puree, foie gras	\$29
STEAK TARTARE, crostini, cornichons, willof salad	\$24
DUCK LIVER PARFAIT, duck rilette, rosé jelly, baby beetroot, orange salad	\$22
CHICKEN & PROSCIUTTO PRESSÉ, mushrooms a la grecque	\$22
CRISP LAMB BRAINS, wilted spinach, capers, sage, burnt butter	\$20

☞ **ZUPPA E PASTA** ☞

FRENCH ONION SOUP, baked, Gruyere, pastry	\$14
LIGURIAN FISH SOUP	\$28
RISOTTO AL BAROLO, Italian red wine, braised rabbit	\$26
POTATO GNOCCHI, Gorgonzola, walnuts	\$18
PUMPKIN TORTELLINI, sage, burnt butter, parmesan	\$18
RAVIOLI, braised ox-tail, ‘brodo’, split peas, turnips	\$22
TAGLERINI MARINARA	\$28
CHESTNUT FLOUR FETTUCCINE, mushrooms, egg, pecorino	\$24

MAIN COURSE SIZE PASTA AVAILABLE AT ADDITIONAL CHARGE

Lavazza Coffee \$4.00 Valhrona Hot chocolate \$5.00

☞ **SEAFOOD** ☞

WHOLE BABY FISH, char-grilled, herbs, olive oil, heirloom tomato	\$35
LINE CAUGHT FISH, glazed baby vegetables, agro-dolce flavours	\$35
RAINBOW TROUT, boned, almondine, braised fennel	\$35

☞ **MEAT, GAME & POULTRY** ☞

HOPKINS RIVER SCOTCH, 250g, char-grilled, hand cut chips, béarnaise sauce	\$38
HOPKINS RIVER BEEF FILLET 200g, Jerusalem artichokes, bordelaise sauce	\$40
WAGYU BEEF CHEEK BOURGUIGNON, celeriac, horseradish	\$32
SCALLOPINE DI VITTELLO, pan-cooked mushrooms, roesti potatoe	\$29
FEGATO VENEZIANA, calves liver, onions, wine and sage, mash	\$29
“ABBACCHIO” suckling lamb, wet roasted, wine, herbs, parmesan crumbs, peperonata	\$38
ROASTED DUCK BREAST, spinach, grapes, farro	\$35
VEAL OSSO BUCCO, risotto Milanese	\$35
ROAST HALF CHICKEN, Brussels sprouts, lardons, jus gras	\$32

☞ **ROAST for 2** ☞

Traditional ‘Garni’ \$76

☞ **ORTAGGI E LEGUMI** ☞

SALAD of shredded leaves	\$8
TOMATO, BUFFALO MOZZARELLA, basil, crostini	\$12
GREEN BEANS, truffled pecorino	\$10
POMMES FRITES	\$8
GROSSI MACCHERONI GRATIN	\$12
MASH POTATO	\$8

☞ **DESSERTS** ☞

BOMB LA MORA, berries, chocolate	\$16
GELATO freshly churned daily, Roman waffle wafer	\$16
TIRAMISU, mascarpone, pavesini, coffee, liqueurs	\$16
BRÛLÉE Grand Marnier, almond biscotti	\$16
LEMON TART, marscapone sorbet	\$16
CHOCOLATE FONDANT, Pedro Ximenez ice cream	\$16
APPLE TART TARTIN, calvados ice-cream	\$16
CHEESE, from the board	\$15/\$25

Liqueur coffee \$12.00 Caffè Corretto \$8.00