



Crostata di Comté, piparra + green tomato salsa, white onion	14ea
Mussel toast, pickled mussels, nduja, garlic butter, saffron aioli	15ea
Pommes Anna, pesto rosso, aqua pazza, buttermilk	14ea
Flat bread, smoked chickpea puree, vegan ciao 'XO'	15ea
Tiger prawn milk bun, marie rose sauce, pickled cucumber, salmon roe	20ea

—	
Heirloom tomatoes + peppers, burnt persimmon and honey, smoked pecorino	30
Wagyu beef tartare, giardiniera, maria rosa salsa, grappa, manchego, crostini	32
Kingfish crudo, blood orange, anchovy, basil, sunflower seed, fermented chilli	30
Josper roasted octopus, braised cannellini, pear mostarda, chickpeas	34

—	
Fazzoletti, porcini, funghi, parmesan broth, truffle cream	40
Maccheroni, musetto salsiccia + fennel brovada, cavolo nero	41
Spaghetti, prawns + squid, mussels, chilli, roast tomato, bisque	45
Josper roasted cabbage, massa di pimentão, chilli croccante, hazelnuts, miso cream	35
Market fish of the day	POA
Roast chicken, zucchini, sweetcorn Francese, celery salad	48
Lamb rump, mustard kraut, whey pickles, buckwheat, black garlic	50
350g Darling Downs Sirloin, Espelette Béarnaise	80
400g Mort & Co. Wagyu mbs 8-9 Scotch, caramelised onion + miso butter	95

—	
Baby cosberg, buttermilk dressing, fine herbs	15
Grilled brussels sprouts, broccolini, cauliflower, kale, black garlic	20
Rosemary fried potatoes	16

Let our chef select your menu 95pp