



Welcome To Our Room

ANTIPASTI

Potato Scallop + Yarra Valley Trout Roe + Salt & Vinegar (df,nf)	7ea
Toasted Crumpet + Consórcio Anchovies + Egg Yolk Sauce (nf)	8ea
Carta Musica Tartlet + Yellowfin Tuna + Salmoriglio + Caper Leaves (nf, df)	8ea
Crispy Risoni Finger + Oscietra + Caviar + Parmesan (nf)	13ea
Battered Pumpkin Flowers + Tomato Salsa (Spc) (vegan,nf,df)	11
French Fries of the Sea (Whitebait) + Bottarga Aioli (nf, df)	13
Freshly Shucked Oysters + Sea Samphire & Lemon Salsa (nf, df, gf)	
- Leeuwin Coast Albany Rock	7 ea
- Add Oscietra Caviar	20 ea
Spencer Gulf Kingfish Crudo + Green Tomato + Pickled Cucumber + Stracciatella + Bronze Fennel (nf, gf)	28
Yellowfin Tuna Crudo + Monterosa Tomato + Olives + Carta Musica + Basil (nf, df)	34
Simply Crudo Selection Pugliese EVO + Lemon (gf, nf, df)	35
Moreton Bay Bug Cocktail + Ramarro Farms Butter Lettuce + Maria Rosa (nf, df, gf)	30
Grilled Porcini Mushrooms + Figs + Rosemary Honey + Crispy Chickpeas (vegan, gf)	28
Burrata + Sour Cherries + Nduja (nf, gf)	29
Grilled SA Calamari + Squid Ink Sauce + Lemon (df, gf, nf)	28
WA Octopus Fritto + Baby Artichokes + Olive Crema Ice Plant (gf, df, nf)	34
Grilled No.1 WA Scampi + Shellfish Oil + Chilli + Lemon (gf, df, nf)	25ea
Grilled Skull Island Tiger Prawns + Scallop Nduja Butter + Bottarga (3pc) (nf, gf)	39
Steamed WA Lobster Salad + Pickled White Peach + Monterosa Tomatoes + Grissini + Mint (df, nf)	39

PASTA

Aquerello Risotto + Oberon Pine Mushrooms + Pecorino(gf, nf, v)	37
Spaghetti alla Chitarra + SA Golwa Pippies + Baby Artichokes + Aglio Olio (nf, df)	37
Agnolotti + Yellowfin Tuna + Sweet Corn + Roast Cherry Tomatoes (nf, df)	38
Squid Ink Tortellini + Crab Meat + Roast Lemon & Caper Sauce (nf)	39
½ Eastern Rock Lobster + Orechiette + Saffron + Sugar Snap Peas (nf)	135
Buckwheat Fettuccine + Wild Boar + Red Wine Ragù + Stracciatella (nf)	36

SECONDI

Murray Cod Fillet + Pugliese EVO + Lemon (gf, nf, df)	47
NZ Pink Snapper Fillet + Sicilian Green Olives + Lemon (gf, nf, gf)	49
Dry Aged Swordfish Steak + Puttanesca Dressing + Lemon (gf, nf, df)	49
½ New Zealand John Dory + Capers + Seaweed Butter Sauce + Lemon (gf, nf)	52
Dry Aged Yellowfin Tuna Steak + Baby Artichoke + Salmoriglio Dressing + Jus (gf, nf, df)	49
Butternut Pumpkin + Zucchini Flowers + Pumpkin Seeds + Green Olive Agrodolce (gf, nf, vegan)	35
Butterflied Spatchcock Chicken + Preserved Lemon & Parsley Dressing + Jus (gf, nf, df)	44
350gr Berkshire Pork Cutlet + Pickled London Pippin Apples + Marjoram + Jus (nf, gf, df)	43
300g Tajima Wagyu MBS4+ Scotch Fillet + Tarragon Butter + Jus (nf, df)	59
1kg Tajima Wagyu MBS4+ Rib Eye Cutlet + Lemon + Jus (gf, nf, df)	190

CONTORNI

Seasonal Ramarro Farm Leaf Salad + Radish + Honey & Strawberry Vinaigrette (v,df,nf,gf)	14
Green Tomato + Cucumber + Stracciatella + Mint + Red Vein Sorrel (v,nf,gf)	14
White Peach + Monterosa Tomatoes + Basil (v,nf,df,gf)	14
Sauteed Windsor Farm Cime di Rapa + Fermented Chilli (v,nf,df,gf)	14
Charred Roman Beans + Anchovy + Pine Nuts + Ricotta Salata (gf)	14
Wild & Farmed Mushrooms Trifolati (nf,df,gf)	14
Baby Kipfler Potatoes + Preserved Lemon (nf,gf,df)	14
Shoestring Chips + Sala's Tomato Ketchup (nf,gf,df)	12