



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 (df, 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
White Pyrenees Lamb Cutlets + Grissini & Herb Crumbed +Lemon + Jus (2 pieces) (nf, df)	45
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

For the month of February a donation will be made from every dessert sold to Heart Kids 

Please advise your waiter for any dietary requirements, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.
A surcharge of 10% applies on Sundays, A surcharge of 12% applies on Public Holidays.