



Welcome To Our Room

ANTIPASTI

Potato Scallop + Yarra Valley Trout Roe + Salt & Vinegar (df,nf)	8ea	
Toasted Crumpet + Consorcio Anchovies + Egg Yolk Sauce (nf)	8ea	
Yellow fin Tuna Mantecato + Squid Ink Bignè + Boretane Onion & Green Olive (nf)	8ea	
Tajima Wagyu Bresaola Gilda + Sicilian Olive + Pickled Guindilla Pepper (gf, df, nf)	8ea	
Crispy Risoni Finger + Oscietra + Caviar + Parmesan (nf)	15ea	
Battered Pumpkin Flowers + Tomato Salsa (5pc) (vegan,nf,df)	14	
Monk Fish 'Popcorn' + Colatura Aioli + Bottarga (nf, df, gf)	16	
Freshly Shucked Sydney Rock Oysters (nf, df, gf)		
- Natural + Sea Samphire & Lemon Salsa	7.5 ea	
- Bloody Mary Salsa	8.5 ea	
- Oscietra Caviar	20 ea	
Spencer Gulf Kingfish Crudo + Green Tomato + Pickled Cucumber + Stracciatella + Bronze Fennel (nf, gf)	35	
Yellowfin Tuna Crudo + Monterosa Tomato + Olives + Carta Musica + Basil (nf, df)	35	
Coral Trout Crudo + Bloody Mary Salsa + Seaweed & Caper Cracker + Lemon (nf, df, gf)	36	
Simply Crudo Selection Pugliese EVO + Lemon (gf, nf, df)	38	
Grilled Zucchini + Pickled Butter Squash Pickled Chanterelle Mushrooms + Crispy Chickpeas Pizzo + Mint (vegan, gf)	30	
Burrata + Sour Cherries + Nduja (nf, gf)	32	
Moreton Bay Bug Cocktail + Maria Rosa + Butter Lettuce (df, gf, nf)	36	
Blue Swimmer Crab Casino + Baby Artichokes + Scallop Nduja Butter + Grissini Pangrattato + Bottarga (nf)	36	
QLD Grilled King Prawn + Pepperonata + Basil (2pc) (gf, nf)	32	
Grilled SA Calamari + Squid Ink Sauce + Lemon (df, gf, nf)	34	
WA Octopus + Black Olive + Roast Tomato Celery Leaf (gf, df, nf)	35	
Grilled No.1 WA Scampi + Shellfish Oil + Chilli + Lemon (gf, df, nf)	28ea	

PASTA

Eggplant Parmigiana Rotolo + Roasted Tomato + Parmesan + Pinenuts	39
Aquerello Risotto + Paradise Blue Prawn Crudo + Saffron (gf, nf)	42
Spaghetti alla Chitarra + Scallop Crudo + Broadbeans + Lemon Butter + Crispy Caper (nf)	42
Agnolotti + Yellowfin Tuna + Spring Pea Soffritto + Mint + Chilli (nf, df)	39
Squid Ink Tortellini + Crab Meat + Roast Lemon & Caper Sauce (nf)	42
½ Rock Lobster + Cavatelli + Bisque + Sugar Snap Peas (nf)	78
Orecchiette + Wild Boar + Red Wine Ragu + Stracciatella (nf)	39

SECONDI

Fish of the Day + Pugliese EVO + Lemon (gf, nf, df)	49
NZ Pink Snapper Fillet + Sicilian Green Olives + Lemon (gf, nf, gf)	52
Dry Aged Swordfish Steak + Puttanesca Dressing + Lemon (gf, nf, df)	52
½ New Zealand John Dory + Capers + Seaweed Butter Sauce + Lemon (gf, nf)	55
Dry Aged Yellowfin Tuna Steak + Baby Artichoke + Salmoriglio Dressing + Jus (gf, nf, df)	52
Asparagus Milanese + Pickled Asparagus + Stracciatella + Candied Hazelnut + Bronze Fennel	42
Butterflied Spatchcock Chicken + Doreen's Preserved Lemon & Parsley Dressing + Jus (gf, nf, df)	49
350gr Berkshire Pork Cutlet + Zoe's Pickled London Pippin Apples + Marjoram + Jus (nf, gf, df)	47
200g Tajima Wagyu MBS6+ Sirloin + Tarragon Butter + Jus (nf, df)	65
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)	15
Green Tomato + Cucumber + Stracciatella + Mint + Red Vein Sorrel (v,nf,gf)	15
White Peach + Monterosa Tomatoes + Basil (v,nf,df,gf)	15
Charred Baby Celtuse + Boquerones + Black Olive Crumb (v,df,nf,gf)	15
Grilled Roman Beans + Anchovy + Pine Nuts + Ricotta Salata (gf)	15
Wild & Farmed Mushrooms Trifolati (nf,df,gf)	15
Baby Kipfler Potatoes + Preserved Lemon (nf,gf,df)	15
Shoestring Chips + Sala's Tomato Ketchup (nf,gf,df)	14

Please advise your waiter for any dietary requirements, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please be advised for groups of 10 or more, we kindly ask that you consider providing a customary 10% gratuity. Please note a 1.2% service fee will apply to all Visa, Mastercard, American Express. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays.