



Welcome To Our Room

ANTIPASTI

'Fancy Potato Cake' + Cured Huon Salmon + Salmon Roe + Salt & Vinegar (df, nf)	9ea
'Bomba' + Blue Swimmer Crab + Mascarpone + Oscietra Caviar (nf)	17ea
Sfogliatine Aragosta + Consorcio Anchovies + Egg Yolk Sauce (nf)	11ea
Buttermilk Crumpet + Yellowfin Tuna Mantecato + Lemon + Pickled Sea Samphire (nf)	11ea
Tajima Wagyu Bresaola Gilda + Sicilian Olive + Pickled Guindilla Pepper (gf, df, nf)	9ea
Battered Pumpkin Flowers + Baby Artichoke + Roasted Tomato + Stracciatella + Purslane (5pc) (v, nf)	16
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
Honey Marinated Figs + Pickled Japanese Turnip + Nashi Pear + Crispy Chickpeas + Pizzo (vegan, gf, nf)	32
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 + Zucchini Flowers + Lemon Butter + Crispy Caper (nf)	42
Agnolotti + Yellowfin Tuna + Spring Pea Soffritto + Mint + Chilli (nf, df)	39
Squid Ink Tortellini + Crab Meat + Roast Tomato + 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
Zucchini Milanese + Pickled Yellow Squash + Stracciatella + Candied Hazelnut + Mint + Bronze Fennel (v)	42
Butterflied Spatchcock Chicken + Doreen's Preserved Lemon & Parsley Dressing + Jus (gf, nf, df)	49
350gr Berkshire Pork Cutlet + Pickled Magic Cot Apricot + Sage + 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 Roman Beans + Boquerones + Ricotta Salata + Pinenuts (v, 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