



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
Dry Aged Huon Salmon Crudo + Apple Cucumber + Pickled Fennel + Fermented Chilli + Bronze Fennel (nf, gf)	34
Yellowfin Tuna Crudo + Beetroot + Cherry Vinegar + Queen Gamet Plum + Pistachio Nuts (df, gf)	36
Coral Trout Crudo + Bloody Mary Salsa + Seaweed & Caper Cracker + Lemon (nf, df, gf)	37
Simply Crudo Selection + Pugliese EVO + Lemon (gf, nf, df)	39
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 + Ice Plant (df, gf, nf)	36
QLD Grilled King Prawns + Scallop Nduja Butter + Bottarga + Lemon (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

Agnolotti + Eggplant Parmigiana + Roasted Tomato + Parmesan + Pinenuts (v)	39
Aquerello Risotto + Cauliflower puree + Yellowfin Tuna Crudo + Caper Leave + Bottarga (gf, nf)	45
Yabby Lasagna + Grilled Yabby + Bisque (nf)	45
Cavatelli + Portarlington Mussels + Peas Chilli + Lemon + Parsley + Pangrattato (nf, df)	41
Squid Ink Tortellini + Crab Meat + Roast Tomato + Lemon & Caper Sauce (nf)	42
½ Rock Lobster + Orecchiette + Saffron + Fennel (nf)	78
Buckwheat Fettucine + Cotechino + White Wine + Cacio Ricotta + Cherry Tomato (nf)	41

## SECONDI

Fish of the Day + Pugliese EVO + Ice Plant + Lemon (gf, nf, df)	49
Dry Aged Swordfish Steak + Puttanesca Dressing + Caper Leave + Lemon (gf, nf, df)	52
½ New Zealand John Dory + Capers + Seaweed Butter Sauce + Lemon (gf, nf)	55
Blue Eye Trevalla Cotoletta + Witlof + Baby Artichoke + Pickled Tropea Onion + Jus (nf, df)	54
Dry Aged Yellowfin Tuna Steak + Caponata + Figs Leaf Oil + Pinenuts + Jus (gf, df)	52
Zucchini Milanese + Pickled Yellow Squash + Stracciatella + Candied Hazelnut + Mint + Bronze Fennel (v)	45
Butterflied Spatchcock Chicken + Pickled Chestnut Mushroom + Jus (gf, nf, df)	52
350gr Berkshire Pork Cutlet + Pickled Magic Cot Apricot + Sage + Jus (nf, gf, df)	47
200g Tajima Wagyu MBS6+ Sirloin + Mushroom Ketchup + 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

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.