

## Sharing + Starters

antipasto for 2, san daniele prosciutto, parmigiana reggiano, olives, pickles + grissini		\$38
arancini of pumpkin + taleggio	v	\$4.5 per piece
burrata, prickly pear chutney, preserved lemon + parmesan croccante	v, gf	\$21
cauliflower fritti, fig carpaccio + radicchio	v, gf	\$19
chargrilled octopus, chickpea puree + heirloom tomato	gf	\$24

## Pasta

ricotta gnocchi, slow cooked osso buco, yarra valley mushrooms + black pepper	gf	\$32
cavatelli, rabbit ragusana, capers + green olives		\$30
truffle tortellini, pea + prosecco cream	v	\$31
squid ink prawn agnolotti del plin, yellow tomato sugo + bottarga		\$32

## Main Course

slow cooked beef cheeks + celery leaf spaetzle		\$39
pan fried humpty-doo barramundi, black olives, salsa verde, tomato + saffron	gf, df	\$40
roasted duck breast, carrot, licorice, + grilled plums	gf	\$42

## Sides

broccolini + salted almonds	v, gf	\$9
roasted potatoes, rosemary + garlic	v, gf, df	\$9
butter lettuce, iceberg, mint + ricotta salata	v, gf	\$9

can't decide? let us take care of it, start to finish, with our **sharing-style chef's menu**

**\$68pp**

includes antipasti, pasta, mains, sides and dessert

v = vegetarian, gf = gluten free, df = dairy free. please still advise your waiter of any allergies.

*Please advise your waiter of any dietary requirements, preferences, or allergies. Whilst we do our best to ensure our guests safety, we cannot guarantee that any item will be free from cross contamination.*