

## Breads + Bites

Focaccia, beetroot romesco + smoked olive oil, per piece				7
Sfincione, per piece				10
Caramelized onion, garlic + scarmoza				
Smoked mozzarella + anchovy				
Tomato, chili + mozzarella				
Add your choice of salumi				+6
Salumi, served with house giardiniera				
Mortadella	9	Boar salami		12
Bresaola	13	Prosciutto San Daniele		13
Olives, marinated in vermouth + orange				12
Appellation oysters + melon granita		6 for 36	baker's dozen at	72
Ham hock croquettes + apple relish, per piece				8
Potato rosti + salted cod, per piece				10
Stracciatella + pickled mushroom				14
Semolina dusted school prawns + garlic mayonnaise				15
<b>Starters</b>				
Tuna crudo, garlic cream + new season spring greens				28
Roasted sweet peppers, basil + burrata				22
Zucchini flowers, honey + black truffle				25
Sardines agro dolce, pinenuts + green olives.				23
Calamari fritti + lemon myrtle				27
Raw beef, gruyere custard, cured egg yolk + french fries				28

## Pasta

Potato gnocchi, asparagus, sugar snap peas + goat's curd	33
Saffron spaghetti, scarlet prawns, lemon butter + bottarga	36
Tortellini "piadina" squacquerone, rocket + prosciutto	35
Pappardelle, tomato braised osso buco	34

## Main Course

Eggplant cotoletta, cherry tomato + mozzarella	33
Wagyu beef cheeks, cauliflower + red wine	48
Duck breast, sausage + beetroot	48

## Wood Fire Grill

Market fish, brown butter + pinenuts	MP
Slow cooked and grilled porchetta for 2, salsa verde + your choice of 2 sides	84
200g Sher Wagyu sirloin @ 68            or            180g Cape Grim hanger @ 40	
With your choice of:    bianco butter,    salsa verde,    peppercorn sauce	

## Sides

Cos wedge, chopped egg salad + parmesan	16
Mixed leaves + orange vinegarette	13
House fries + smoked salt	15
Green beans + white anchovies	15
Roasted baby beetroot, turnips + hazelnuts	16
Cime di rape, confit garlic + pangrattato	16

**La Carrellata Menu** for the table, chef's selection, requires whole table participation 89pp

## Dolci

Mister Bianco tiramisu	17
Chocolate fondant + pistachio gelato	19
Coconut panna cotta, mango, pineapple + spiced rum	19
Affogato – St ALi espresso, ice cream	11
	add liqueur + 7
Cheese + accompaniments from our trolley, market price	POA