

POLPO

PRIMI

SARDINE E PECORINO

Port Lincoln sardines, heirloom tomato, ricotta salata, basil / 18

CARPACCIO DI BARBABIETOLA

Slow roasted beetroot, raspberry vinegar, taralli crumble, horseradish / 16

GRATIN DI CAPESANTE

Coffin bay scallops cooked on coals, yellow tomato vinaigrette, pangrattato / 32

KANGAROO TARTARE

Pepperoncino, cornichon, saltbush, fried shallot, cured egg yolk / 24

FRITTO MISTO

SA squid, soft shell crab, Coffin Bay baby octopus, zucchini, garlic aioli / 28

FORMAGGIO E MIELE

Aged parmigiano Reggiano, honeycomb, macadamia, house mostarda, crispbread / 20

PASTA E RISOTTO

BIGOLI IN SALSA

House made bigoli, white wine, onion, anchovy, parsley / 25

RISI E BISI - minimum 2 people

Classic Venetian rice soup, garden peas, prosciutto, parmigiano / 28 pp

TESTAROLI VERDE

Tuscan pasta, macadamia pesto, green beans, pecorino / 25

RAVIOLI RIPIENI DI OSSOBUCCO

Hand made beef shin ravioli, bone marrow, parmigiano, sage butter sauce / 32

GNOCCHI DI BARBABIETOLA

Beetroot gnocchi, gorgonzola dolce, beet tops, pistachio / 30

TAGLIOLINI CON GAMBERI

House made pasta, Port Lincoln prawns, macadamia pesto, stracciatella / 36

RISOTTO AI FEGATINI - minimum 2 people

Sofrito, carnaroli rice, flambe chicken livers, parmigiano, herbs / 25 pp

SPAGHETTI VONGOLE

House made spaghetti, Goolwa pipis, cherry tomato, pepperoncino / 32

SECONDI

PESCE DEL MERCATO

Locally sourced fresh whole fish, codfish cream, fennel, verbena oil / Price TBC

350G BISTECCA CON L'OSSO

120 day grain fed, MS-2, aged T-bone, salsa verde, chilli butter / 56

COSTOLA DI MANZO BRASATA

Braised beef rib, soft polenta, cavolo nero / 40

POLPO ALLA BRACE

Wood grilled octopus, parsnip puree, crispy potato, nduja oil / 36

CAVOLFIORE DI ROMANESCO ALLA BRACE

Romanesco cauliflower, cannellini bean broth, pickled radicchio, balsamico, almonds / 28

CONTORNI

Dutch cream potatoes, maldon salt / 10

Grilled radicchio, pangrattato, parmigiano / 10

Wood grilled market vegetables, evoo / 12

Heirloom tomato salad, stracciatella / 12

15% SURCHARGE ON SUNDAYS AND PUBLIC HOLIDAYS

Please advise wait staff of any allergies or dietary requirements and we will endeavour to accommodate.