

SPECIALS OF THE DAY

PRIMI

Sydney rock oysters, lemon & pepper granita

23.00 (1/2 doz.) 38.00 (doz.)

BBQ octopus, celery, olives, caper leaves, chilli salsa

22.00

Grilled W.A scampi, parsley, garlic, extra virgin olive oil

e: 33.50 m: 55.00

House made basil tagliatelle, vongole, prawns, cherry tomatoes

e: 26.00 m: 32.00

Risotto, peas, calamari, mint, pane profumato

e: 22.00 m: 28.00

SECONDI

Grilled W.A barramundi fillet, borlotti beans, chicory, tomato

36.00

Grilled Petuna ocean trout, smoked potato, confit cherry tomatoes, fennel salad

36.00

Pan fried Hawkesbury duck breast, baby carrots, parsnip, beetroot, orange

36.00

Slow cooked beef short ribs, cauliflower, red wine jus

36.50

450g Cape Grim beef tagliata, salad of shallots, parsley & green peppercorns

45.00

CONTORNI

Brussel sprouts, guanciale, garlic

9.50

Degustation menu can also be made available upon request