



\$85 SET MENU

Assaggi/Antipasti TO SHARE

FOCACCIA

Organic artisan sourdough bread, homemade focaccia, terrone extra virgin olive oil

CARPACCIO DI FILETTO

Grass fed Riverina organic beef eye fillet carpaccio, artichoke, hazelnut & DOP Sardinian Pecorino cheese

CAPRESE AFFUMICATA

Hand made Artisan Vannella smoked buffalo mozzarella, oxheart tomato granita, roasted pine nuts, baby basil & DOP Modena balsamic glaze

CALAMARO AI CARBONI

NSW Chargrilled Southern Calamari, chickpeas pure, spicy Calabrian nduja & salmoriglio dressing

Pasta * TO SHARE

*Gluten-free pasta also available upon request

PAPPARDELLE DELLA NONNA

Homemade Pappardelle, slow cooked ossobuco ragù & DOP Sardinian pecorino cheese

Secondi TO SHARE

PANCETTA DI MAIALE

White wine marinated & Slow cooked Kurobuta pork belly, apple pure, peas sprouts, watermelon radish & jus

Dolci TO SHARE

Homemade classic Italian tiramisù

Patrons with food allergies please inform wait staff prior to ordering.
Head Chef ~ Mattia Porcellato



\$120 SET MENU

Assaggi/Antipasti TO SHARE

FOCACCIA

Organic artisan sourdough bread, homemade focaccia, terrone extra virgin olive oil

RICOTTA TARTUFATA

Montefresco buffalo ricotta, acacia honey & black truffle, Carasau Sardinian bread

CARPACCIO DI FILETTO

Grass fed Riverina organic beef eye fillet carpaccio, artichoke, hazelnut & DOP Sardinian pecorino cheese

CALAMARO AI CARBONI

NSW Chargrilled Southern Calamari, chickpeas pure, spicy Calabrian nduja & salmoriglio dressing

CRUDO DI RICCIOLA

House cured citrus Hiramasa kingfish, grilled watermelon, cucumber, chilli & seaweed

Pasta * TO SHARE

*Gluten-free pasta also available upon request

PAPPARDELLE DELLA NONNA

Homemade Pappardelle, slow cooked ossobuco ragù & DOP Sardinian pecorino cheese

CALAMARATA COSTA SMERALDA

Bronze cut Artisan Calamarata pasta, assorted mixed seafood & Calabrian corte d'Assise spicy tomato sauce

Secondi TO SHARE

PANCETTA DI MAIALE

White wine marinated & Slow cooked Kurobuta pork belly, apple pure, peas sprouts, watermelon radish & jus

PESCATO DEL GIORNO

Wild caught Fish of the day with daily condiments

Contorni TO SHARE

Insalata di rucola

Rocket, grapes, walnuts & 24mth DOP parmigiano reggiano

Dolci TO SHARE

Homemade classic Italian tiramisù

Patrons with food allergies please inform wait staff prior to ordering.
Head Chef ~ Mattia Porcellato