

MENU

Garlic pizzetta, whipped ricotta, honey	20
Prosciutto di San Daniele, salami, mortadella, parmigiano Reggiano, olives, grissini	36

RAW

Freshly shucked oysters	8 each
NZ Snapper, bloody mary dressing, finger lime	39
Abrolhos island scallops, tangerine vinegar, orange, EVOO	134
Beef carpaccio, truffle pecorino, chilli, EVOO	34
Siberian 'caviar & crostini', crème fraîche	10g 180
	30g 220

SNACKS

Burrata, pickled beetroot, pistachio	24
Cauliflower fritti, pickled zucchini, lemon aioli	26
Ox heart tomato salad, EVOO	20
Spencer Gulf Prawn saltimbocca, swordfish lardo, salsa verde	35
Salt cod baccala, radish, crostini	31
Kinkawooka pickled mussels, green tomato	25
'Signore Cardini's' Caesar salad made tableside	32

HANDMADE PASTA

Raviolo, burrata, egg yolk	29
Ricottagnocchi, orgy of mushrooms	38
Spaghetti vongole, garlic, chilli, bottarga	38
Linguini, spanner crab, lemon	48
Paccheri all'arrabiata, Calabrian chilli, anchovies	36
Ravioli verde, prawns, burnt sage	42

GRILL AND OVEN

Donnybrook Black Marron risotto	75
NZ Turbot involtini, vongole sauce	52
Chicken saltimbocca, 'Saskia Beer', pine nut puree, lemon	38
Pork cotoletta, truffle pecorino	43
House dry-aged duck breast, cavolo nero, citrus	60
Scotch fillet, MBS2+ grain fed, Riverine NSW	400g 85
Black Angus eye fillet, MBS2+ grain fed, Portobello mushroom, Gippsland VIC	200g 75
Wagyu eye fillet, MBS5+ grain fed, Portobello mushroom, Westholme QLD	220g 120

CARVED TABLESIDE FOR 'TWO OR MORE'

Delmonico, pasture fed, Brooklyn valley VIC, 800gr	185
Rib eye on the bone, 6 weeks dry-aged, Riverine NSW, 1 kilo	220
T-Bone 'bistecca alla fiorentina', grain fed, Riverine NSW, 1.5 kilo	260

SIDES

Green velvet lettuce, chives, radish, lemon dressing	21
Broccolini, ortiz anchovy, chilli	18
Duck fat roasted potatoes	18
Bone marrow, gorgonzola, pecan, pangrattato	18