

## APERITIVI

<b>Marinated Olives</b>	<b>9</b>
<b>Homemade Focaccia Barese</b>	<b>16</b>
<b>Bruschetta</b> Mushrooms, Taleggio cheese, walnuts and prosciutto	<b>16</b>
<b>Arancini</b> Vegetarian Arborio rice balls with truffle paste and arrabbiata sauce	<b>18</b>
<b>Burrata Cheese, cherry Tomato, basil oil</b>	<b>16</b>
<b>Calamari &amp; N'duja aioli</b> Crispy squid	<b>25</b>
<b>Zucchini Flowers</b> Ricotta & Anchovie filling, spicy citrus aioli	<b>24</b>
<b>Tagliere Salumi &amp; Cheese</b> Selection of cured meats, cheeses & grissini	<b>42</b>

## ANTIPASTI

<b>Beef cheek</b> Slow cooked beef cheek with mushrooms and truffle foam	<b>32</b>
<b>Il Gambero</b> King prawns, kataifi, squid ink potato, peas, campari reduction	<b>34</b>
<b>Beetroot Carpaccio</b> Ricotta, pesto, mustard	<b>28</b>

## PASTA

<b>Shellfish Minestra</b>	<b>38</b>
Prawns, Moreton Bay bugs, shellfish bisque	
<b>Gnocchi</b>	<b>38</b>
Broccoli pesto, scallops, guanciale, bisque gel	
<b>Orecchiette</b>	<b>36</b>
Pork ragu', black garlic, burrata	
<b>Risotto</b>	<b>34</b>
Pumpkin, truffle, almond, parmesan	
<b>Fettucine ai Funghi</b>	<b>30</b>
Mushrooms spicy fermented chilli and chesnut	

## SECONDI

### Market Fish MP

<b>Barramundi</b>	<b>44</b>
Potato skins, broccolini, tomato consomme	
<b>Lamb Shoulder</b>	<b>42</b>
Slow cooked lamb, sweet corn, okra, baby capsicum and onion sauce	

## CONTORNI

<b>Broccolini</b>	<b>16</b>
Chili, garlic, almonds	
<b>Rocket salad</b>	<b>14</b>
Sundried tomato, parmesan cheese and sunflower seeds	

## Let us feed you **75**

Designed for sharing between two or more people, our tasting menu includes a variety of dishes from Aperitivi, Pasta, and Secondi. Don't forget to inform your server of any dietary restrictions or if a particular dish catches your attention.