

A La Carte

Zucchini Flower, Ricotta, Lemon Aspen, Chilli Salt \$6 ea

Black Garlic Taralli, Cantabrian Anchovy \$6 ea

Potato Crostata, Muntries, Parsley, Lardo \$6 ea

Burrata, Caramelised Fennel, Lima Bean, Kasundi Ash \$24

Bluefin Tuna, Garfish & Bonito Crudo, Blood Orange \$27

Wagyu Tartare, Nduja, Fried Egg, Cheese Zeppole \$26

Bone Marrow, Garlic Bread, Ciascolo, Salsa Macha \$26

Risotto, Jerusalem Artichoke, Goats Curd, Sorrel \$32

Casarecce, Spanner Crab, Sweet Corn, Caviar, Kombu \$34

Linguini, Morton Bay Bug, Scallop XO, Salmon Roe \$36

Maccheroni, Pork & Fennel Sausage, Broad Beans, Chilli \$33

Market Fish, Roasted Nduja, Red Sorghum, Dill \$MP

Grilled Duck Breast, Burnt Mandarin, Freekeh \$39

Roasted Brussels Sprouts, Sunflower Seeds, Garlic, Nori \$24

Roasted Duck Fat Potatoes, Verjus, Chimichurri \$14

Baby Cos, Fennel, Kohlrabi, Preserved Lime, Mint \$12

Adelaide Hills Brie, Pinot Paste, Nashi, Lavosh \$18

Hazelnut Semifreddo Cremino, Nutella, Nougat, Popcorn \$16

Rye & Whiskey Cake, Toffee, Fennel, Cultured Cream \$16

Tiramisu della Nonna \$16