

Oysters Shucked to Order \$5 ea  
Native Pepper Mignonette

Cannolo, Duck Liver Parfait, \$6 ea  
Date, Hazelnuts

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

Local Stracchino, Black Figs, Fennel \$24  
Lemon Myrtle, Green Olive

Smoked Swordfish Carpaccio, Peach, \$25  
Horseradish, Marscarpone

Fried Cauliflower, Pine Nuts, \$18  
Pickled Quandong, Kale

Slow Cooked Lamb Belly, Black Garlic, \$23  
Charred Cos, Almond, Native Pepper

Please Note: All Cards Incur a 1.5% Surcharge

Aged Carnaroli Risotto - Cooked to Order \$32  
Pine Mushrooms, Confit Egg Yolk, Balsamic

Squid Ink Gnocchi, Blue Swimmer Crab, \$33  
Mussel Crema, Calabrian Chilli, Tomato

Wattleseed Pappardelle, Wagyu Shank Ragu, \$34  
Juncu Pecorino, Native Currants

Roasted Pumpkin, Caper Berries, \$28  
Buckwheat, Smoked Macadamia,

Glazed Duck Breast, Blood Plum, \$38  
Red Cabbage, Wattleseed

Chargrilled S.A Kangaroo Loin, \$36  
Nduja, Corn, Crispy Polenta

"Va Bene " 5 Course Menu \$60 + Wine \$120

"Ultra Bene" 7 Course Menu \$70 + Wine \$140

Crostini of Aged Asiago, Muntries, Balsamic, Walnuts, Lavosh \$15

Cocoa Butter Ganache, Coconut Ice Cream, Matcha & Pistachio Torta \$18

Banana Cream, Peanut Brittle, Salted Caramel, Shiso \$18

Dark Chocolate Semifreddo, Vino e Visciole, Honeycomb, Cacao Nibs, Salt \$18

Piccola Pasticceria \$2

Little Marionette Coffee Or Tippity Tea \$5

English Breakfast, Earl Grey, Peppermint, Chamomile, Rooibos, Gunpowder Green, Lemongrass & Ginger

Served with House Made Piccola Pasticceria