

A La Carte

Aleppo Pepper Focaccia, Coppertree Butter \$4 pp

Zucchini Flower, Ricotta, Lemon Aspen, Salsa Macha \$6 ea

Black Garlic Taralli, Cantabrian Anchovy, Wattleseed \$7 ea

Scallop, Fermented Potato, Guanciale X.O, Shiso \$12 ea

Wagyu Tonnato Choux, Horseradish \$10 ea

Stracciatella, Jerusalem Artichoke, Corn, Pickled Peach \$27

Tuna Crudo, Persimmon, Labneh, Spiced Seeds, Crumpet \$29

Bone Marrow, Pizza Fritta, Pork Bolognese \$28

Casarecce, Shiitake, Sweet Corn, Kombu \$32

Spaghetti, Spanner Crab, Sea Urchin Butter, Bottarga \$36

Squid Ink Mafaldine, King Prawns, Mussel Bisque, Roe \$38

Rigatoni, Veal Sausage, Pistachio, Gremolata \$34

Cabbage Ripieni, Mushrooms, Fennel, Broad Beans \$32

Market Fish, Lemon Myrtle, Colatura di Alici, Farro \$MP

Duck Breast, Dianne Sauce, Grapes, Pomegranate \$42

Black Angus Flank Steak, Anchovy Butter, Black Garlic \$48

Crispy Potatoes, Pecorino, Espelette Pepper \$14

Baby Cos Salad, Preserved Mandarin, Tarragon \$12

Pecorino Predicatore, Apple, Fennel Jam, Cracker \$19

Peanut & Quince Cake, Fetta Cream, Caramelised Seeds \$18

Burnt Butter Semifreddo, Macadamia, Nutella Miso \$18

Tiramisu della Nonna \$18