

Our menu is designed to be shared.
Order a selection of antipasti, some large plates and pass them around.

Il tempo è tesoro. Time is treasure.



SEASONAL OYSTERS

Freshly Shucked, Italian Vinaigrette
½ Doz 45 / Doz 90

Beer Battered, Guindilla Chilli Mayo
½ Doz 48 / Doz 96

CURED MEATS

Wagyu Bresaola, Prosciutto,
Coppa, Stofelotto,
Pickles, Sourdough

— 47 —

SIP OF THE SEASON

Watermelon Cocktails

Watermelon Spritz

Vodka, Martini Bianco, Mint,
Watermelon, Prosecco, Soda
— 21 —

Watermelon Margarita

Tequila, Cointreau, Watermelon, Lime
— 21 —

Watermelon Sour

Gin, Strawberry Liqueur, Grenadine,
Watermelon, Egg White, Lemon
— 21 —



CRUDO

Wild Kingfish Crudo, Herb Crème Fraîche,
Balsamic & Lemon Dressing, Capers 25

Tuna Crudo, Avocado, Radish,
Ginger Dressing 27

Sicilian Crudo, Salmon, Tuna, Kingfish, Snapper,
Lemon, Chilli, Chives, Capers 29

Beef Carpaccio, Truffle, Salsa Verde, Pickled Baby
Onion, Chive, Ricotta Salata 35

ANTIPASTI

Garlic Pizza Bread, Rosemary Garlic Butter,
Sea Salt 15

Heirloom Tomato Salad, Crème Fraîche,
Red Onion, Fermented Chilli Dressing, Chives ... 26

Honeydew Melon, Cucumber,
Almond Salsa Verde, Pepper Dressing 26

Burrata, Fennel, Orange, Basil, Mint,
Spiced Honey Dressing 36

Fried Calamari, Balsamic Mayo, Lemon 32

Duck Liver Parfait, Roasted Grapes,
Balsamic Reduction, Chives, Toasted Brioche 26

SALAD

Baby Cos Salad, Green Beans, Pea Shoots,
Avocado, Lemon Parmesan Vinaigrette 25
with Poached Prawns +14
with Grilled Chicken +14

PIZZA

Margherita, Mozzarella, Tomato, Parmesan, Basil.. 32

Mushroom, Truffle, Gorgonzola, Walnut, Rocket... 36

Spicy Salami, Tomato, Fior di Latte,
Parmesan & Fresh Basil 35

Pork & Fennel Sausage, Creamed Spinach,
Chilli, Fried Sage 37

PASTA

Pipe Rigate, Tomato & Ricotta, Basil Oil 35

Goats Cheese Ravioli, Endive, Burnt Honey,
Pistachio 42

Linguine Vongole, Cloudy Bay Clams, Garlic,
Chilli Oil 45

Prawn Mafaldine, Tomato, Chilli, Bisque,
Pangrattato 46

Braised Lamb Pansotti, Green Beans,
Ricotta Salata, Mint 44

FROM THE GRILL & LARGER PLATES

Chargrilled Snapper, Horseradish Buttermilk,
Dill, Pickled Mussels & Celery 46

Swordfish Milanese, Rocket, Pickled Chillies &
Cucumber, Sauce Gribiche 46

Free Range Half Chicken in Tuscany Sauce,
Grilled Sweet Peppers & Pickles 46

Chargrilled Lamb Rump, Mint Salsa Verde,
Smoked Potato Aioli, Kale, Pistachio 48

Whole Lamb Shoulder, Salsa Verde, Ricotta Salata,
Yoghurt, Smoked Capsicum Coulis To Share 135

CARNE

Black Angus Beef, Charred Onions,
Salmoriglio & Beef Jus
All cuts are cooked over coals & finished in the josper

Eye Fillet (200gm) 48

Scotch Fillet (300gm) 62

T-Bone Steak (1-1.25kg) 125

SIDES

Hand Cut Fries, Parmesan, Black Pepper 15

Chargrilled Green Beans, Basil Pesto,
Pepitas & Snow Pea Shoots 18

Roasted Beetroots, Walnut Cream 19

Radicchio & Rocket Salad, Pickled Grapes,
Pea Tendrils, Frisée, Rose Balsamic Dressing 18

Herb Caesar Salad, Baby Romaine, Ricotta Salata,
Pangrattato, Crispy Prosciutto 22

DOLCI

Roasted Hazelnut Mousse,
Crunchy Wafer Filling, coated in Dark
Chocolate with Mascarpone — 19

S'mores Bombe Alaska,
Triple Choc Ice Cream with
Toasted Italian Meringue — 19

Classic Tiramisu, Zabaglione — 19

Ice Cream & Sorbet Scoop — 8

Affogato, Vanilla Gelato
with Espresso — 15



LUNAR NEW YEAR YEAR OF THE HORSE

Crayfish Mafaldine
Garlic, Chilli, Bisque, Cherry Tomato,
Pangrattato
— 88 —

Whole or Half Crayfish
Roasted over the woodfire
served with Seaweed Butter
— MP —

If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. GST inclusive. 2.25% surcharge will be applied to credit card & contactless transactions. A 15% surcharge will be applied on all public holidays.