



# MENU

## SHARE PLATES

STONE BAKED FOCACCIA TRUFFLE & HONEY BUTTER (V)	12
MARINATED MIXED OLIVES BASIL VINAIGRETTE, GRILLED BAGUETTE (V   DF)	10
FRIED BABY CALAMARI WILD ROCKET, LEMON AIOLI (DF)	16
PORCINI MUSHROOM ARANCINI (4) TRUFFLE AIOLI, CRESS (V)	13
PORK & VEAL MEATBALLS (6) SUGO, RICOTTA SALATA, BASIL, HOUSE BAGUETTE	16
ROAST BROCCOLI & PANCETTA CREAMED ALMOND, SHERRY VINAIGRETTE	14
TERRINE OF PORK BELLY & SPECK PISTACHIO, PLUM, CHILLI, RADICCHIO, HOUSE BAGUETTE (DF)	14
SLOW ROAST & CHAR-GRILLED BEEF SKEWER (4) ALMOND & GARLIC EMULSION, SALSA VERDE	16
FRIED CAULIFLOWER RAISINS, PINE NUTS, CAULIFLOWER PUREE, ROCKET (V)	14
WOOD BAKED CAMEMBERT MACADAMIA, DRIED CRANBERRIES, TRUFFLE HONEY, LAVOSH (V)	20
WILD ROCKET & PECORINO SALAD PEAR, SOFT HERB VINAIGRETTE (GF   V)	8   12
BUFFALO MOZZARELLA POACHED FIG, BASIL, PISTACHIO, HONEY (GF   V)	19
CRISPY FRIED PORK BELLY (4) ROMESCO, ROAST FENNEL, RADISH, WATER CRESS (DF)	18
LEAF SALAD PICKLED SHALLOT, BASIL & ORANGE VINAIGRETTE (GF   V)	7   11
FRIES F51 SEASONING, AIOLI (V   DF)	8
SWEET POTATO FRIES F51 SEASONING (V   DF)	9

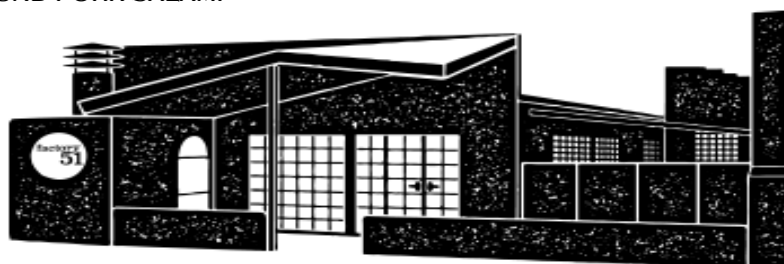
## GNOCCHI

PAN FRIED GNOCCHI & PANCETTA LEMON, FRIED SAGE, TRUFFLE PECORINO	20   26
DUCK & PORCINI RAGU POTATO GNOCCHI, FIELD MUSHROOM, MARJORAM, PANGRATTATO	21   28
BUTTERED TOMATO SUGO POTATO GNOCCHI, CONFIT GARLIC, BASIL, PECORINO (V)	18   24
GROUND BEEF RAGU POTATO GNOCCHI, PARMESAN, CONFIT GARLIC, PANGRATTATO	19   25

## CHARCUTERIE

ACCOMPANIED WITH: HOUSE BAGUETTE   LAVOSH   VEGETABLE PICKLES   EVOO	
PROSCIUTTO DI PARMA - CURED PORK LEG (AGED FOR 22 MONTHS)	15
SOPRESSA PRESSATA - AGED AND PRESSED PURE PORK SALAMI	13
PANCETTA - AIR DRIED LOCAL PORK BELLY	14
N'DUJA - SPICY, GROUND PORK SALAMI	13

3 MEATS FOR 32



# PIZZA 100 HOUR COLD FERMENTED DOUGH

## TOMATO BASE (SUGO)

MARGHERITA	SUGO, BUFFALO MOZZARELLA, BASIL, OLIVE OIL (V)	23
SOPRESSA SALAMI & CHILLI	SUGO, MOZZARELLA, PROVOLONE	23
PARMA PROSCIUTTO & MUSHROOM	SUGO, MOZZARELLA, TRUFFLE OIL	24
MORTADELLA HAM & GREEN OLIVE	SUGO, MOZZARELLA, SHAVED PARMESAN, EVOO	23
MARINATED PRAWNS	SUGO, FRESH CHILLI, GARLIC, MOZZARELLA, ROCKET	25
SMOKED 'BEEF BACON'	SUGO, MOZZARELLA, CHERRY TOMATO, SHAVED PARMESAN, ROCKET	23
N'DUJA SALAMI & BEEF SAUSAGE	SUGO, MOZZARELLA, SMOKED SCAMORZA, RED ONION, BASIL	24
BEEF SAUSAGE, SMOKED BACON & PORK SALAMI	SUGO, MOZZARELLA, FRESH OREGANO	24
ANCHOVY & OLIVE	SUGO, CONFIT GARLIC, CHERRY TOMATO, PARMESAN, EVOO, WILD ROCKET	23

## MOZZARELLA BASE

PESTO & STREAKY BACON	MOZZARELLA, CHERRY TOMATO, WILD ROCKET	23
ZUCCHINI & ASIAGO	MOZZARELLA, CHERRY TOMATO, KALAMATA OLIVE, BASIL (V)	23
TRUFFLE & SMOKED SPECK	MOZZARELLA, PORTOBELLO MUSHROOM, TRUFFLE PASTE, SAGE	24
ITALIAN PORK SAUSAGE & ROAST POTATO	MOZZARELLA, RED ONION, ROSEMARY	23
PANCETTA & PUMPKIN PUREE	MOZZARELLA, CARAMELIZED ONION, PARMESAN, PARSLEY	24
DUCK & MUSHROOM	MOZZARELLA, TRUFFLE PASTE, PROVOLONE, WILD ROCKET	24
FOUR CHEESE	MOZZARELLA, PROVOLONE, GORGONZOLA DOLCE, PARMESAN, PISTACHIO, HONEY	25

## MAIN PLATES (+ YOUR CHOICE OF ACCOMPANIMENT★)

CIDER BRAISED & CHARRED PORK BELLY	CONFIT BABY ONION, PORK & CIDER JUS (GF   DF)	28
THYME & PARMESAN CRUMBED CHICKEN BREAST	GRILLED LEMON, CHICKEN JUS	27
SLOW ROASTED LAMB SHOULDER	CONFIT TOMATO, SALSA VERDE (GF   DF)	31
12 - HOUR WET ROAST BEEF BRISKET	(GF) PEPPERONATA, ROMESCO (DF)	28
CONE BAY SALT WATER BARRAMUNDI	(GF) PICKLED FENNEL, LEMON & SAGE BERRE NOISETTE	34

## CHAR GRILLED BEEF

ALL BEEF ACCOMPANIED WITH: BEEF JUS, DIJON, LEMON WEDGE & REMOULADE

PETIT TENDER 250G - 100-DAY GRAIN FED DIAMANTINA PLATINUM	29
SIRLOIN 250G - 100-DAY GRAIN FED DIAMANTINA PLATINUM	34

## ★ CHOOSE YOUR ACCO

### YMPANIMENT

FRIED CAULIFLOWER	RAISINS, PINE NUTS, CAULIFLOWER PUREE, ROCKET
ROCKET & PECORINO SALAD	SHAVED PEAR, HOUSE VINAIGRETTE (GF)
BUTTERED POTATO MASH	GRILLED ONION (GF)
ROAST BROCCOLI & PANCETTA	ALMOND, SHERRY VINAIGRETTE

**FRIES** F51 SEASONING, AIOLI, LEAVES (DF)