

cicchetti
snacks

Florence bread housemade sourdough "Florence" 6 years old wholemeal flour, oregano, salt, evo	5pp
farinata prosciutto chickpea farinata, stracciatella, prosciutto, rosemary oil	8pp
farinata pomodoro chickpea farinata, stracciatella, cherry tomato, basil oil	8pp
farinata tartufo chickpea farinata, truffle stracciatella, truffle mortadella	10pp
tartelletta beef tartare, confit garlic, bottarga mayo, cornichons	10pp

antipasti
cold starters

burrata Opera truffle infused Abbamele honey w guanciale fat roasted almonds	29
duck tonnato sliced duck leg, tuna sauce, caper berries, crumb, amarena syrup	29
raw Hokkaido scallops pickled radish, baccala foam, puffed quinoa, rosemary oil	34

entree pasta
house made

risotto giallo (San Massimo Riserva Rice Piedmont) , saffron, slow cooked half Jumbo quail (Game Farm NSW), caper berries, goat cheese emulsion, red wine jus	42
gnocchi mussels arrabbiata hand-rolled gnocchi, mussels (Spring Bay SA), arrabbiata tomato sauce, chilli oil, red onion, basil leaves	29
culurgiones three sardinian ravioli, chestnut puree, truffle infused burnt butter, truffle pecorino, fried sage, oxalis	29
tagliolini ai gamberi long thin egg dough pasta, Mooloolaba prawns, cherry tomatoes, lemon butter, olive crumble, parsley oil	40

secondi
mains

tri-tip steak MBS 9+ wagyu (Imperial Blossom Japan) white chocolate cured, black anchovy sauce, red capsicum, basil, red wine jus	69
duck breast (Game Farm NSW) 7 days dry aged, orange sauce, amaretti biscotti, potato mash	62
lamb rump (White Pyrenees VIC) parsnip puree, mint, pickled carrots, crispy salsify, red wine jus	50
coral trout pan fried (Cairns QLD) salt + sugar cured fillet, confit corn puree, burnt butter, pickled brown onion, puffed sorghum	57

contorni
sides

broccolini , crispy mortadella, preserved lemon gel	16
insalata thinly sliced fennel, goat cheese emulsion, grapefruit segments, roasted pine nuts	16
patate triple cooked crispy potatoes, garlic, rosemary oil	16

degustazioni

99PP

198PP WITH WINE PAIRING

farinata prosciutto

chickpea farinata, stracciatella, prosciutto, rosemary oil

burrata tartufo & panino

truffle infused Abbamele honey w guanciale fat roasted salted almonds

2017 Ferrari 'Perlé'
Trento DOC Brut | 125ml

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tagliolini ai gamberi

long thin egg dough pasta, Mooloolaba prawns, cherry tomatoes, lemon butter, olive crumble, parsley oil

2022 Graci
Etna Bianco DOC | 100ml

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lamb rump

White Pyrenees (VIC)

parsnip puree, mint, pickled carrots, crispy salsify, red wine jus

2020 Tenuta Lunelli Ziggurat Montefalco Rosso DOC
| 100ml

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choice of gelato

fior di latte
rosemary
zabaione zibibbo
green apple basil sorbet
raspberry & lime sorbet

2020 Domaine des Sablonnettes
Coteaux Du Layon Chenin Blanc | 45ml

145PP

290PP WITH WINE PAIRING

farinata tartufo

chickpea farinata, truffle stracciatella, truffle mortadella

raw scallops (Hokkaido Japan)

pickled radish, baccala foam, puffed quinoa, rosemary oil

2017 Ferrari 'Perlé'
Trento DOC Brut | 125ml

—

culurgiones alle castagne

two sardinian ravioli, chestnut puree, truffle infused butter, truffle pecorino, fried sage, oxalis

2018 Massimo Rivetti 'Froi'
Barbaresco DOCG | 100ml

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coral trout

Cairns (QLD)

confit corn puree, burnt butter, brown onion, puffed sorghum

2019 Ronco del Gelso 'Siet Vignis'
Chardonnay Friuli Isonzo DOC | 100ml

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steak al cioccolato

WAGYU 9+ MBS
imperial BLOSSOM (JAPAN)

white chocolate cured,
black anchovy sauce, red capsicum, basil, red wine jus

2017 La Togata
Brunello di Montalcino DOCG | 100ml

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macinamisú

zabaione, coffee cream, Macina biscuit, meringue, mascarpone

Henriques & Henriques
10 Year Madeira | 45ml

minimum 2 people | whole table only | available until 8:45pm | cannot be altered

DAIRY-FREE

cicchetti
snacks

Florence bread housemade sourdough "Florence" 6 years old wholemeal flour, oregano, salt, evoo 5pp

farinata prosciutto chickpea farinata, prosciutto, rosemary oil 8pp

antipasti
cold starters

raw Hokkaido scallop, arrabbiata sauce, red capsicum, brown onion, puffed quinoa 32

duck tonnato sliced duck leg, tuna sauce, caper berries, crumb, amarena syrup 29

beef tartare confit garlic bottarga mayo, cornichons, cherry tomatoes, olive crumble 29

entree pasta
made in house

gnocchi mussels arrabbiata mussels (Spring Bay SA), arrabbiata tomato sauce, chilli oil, red onion, basil leaves 29

tagliolini ai gamberi long thin egg dough pasta, Mooloolaba prawns, cherry tomatoes, olive crumble, parsley oil 40

secondi
mains

tri-tip wagyu steak MBS 9+ (Imperial Blossom japan) white chocolate cured, red capsicum, red wine jus, basil 69
steak cured in white chocolate - suitable for most dairy allergies

duck breast (Game Farm NSW) dry aged 7 days, amarena cherries, orange segments, basil, amaretti biscotti 62

lamb rump (White Pyrenees VIC), mint oil, pickled carrots, sugar snaps, crispy salsify, red wine jus 50

contorni
sides

broccolini crispy mortadella, preserved lemon gel 16

patate crispy potatoes, garlic, rosemary oil 16

insalata thinly sliced fennel, white balsamic and evoo emulsion, grapefruit segments, roasted pine nuts 16

dolci
dessert

sorbet green apple & basil oil 8

raspberry & lime 8

VEGETARIAN

cicchetti

snacks

Florence bread housemade sourdough "Florence" 6 years old wholemeal flour, oregano, salt, evo 5pp

farinata pomodoro chickpea farinata, cherry tomato, stracciatella, basil 8pp

antipasti

cold starters

burrata Opera truffle infused Abbamele honey with almonds 29

entree pasta

made in house

fusilli arrabbiata arrabbiata tomato sauce, pecorino cheese, chilli oil 28

gnocchi broccolini shoots, stracciatella, truffle infused burnt butter 30

tagliolini pomodoro long thin egg dough pasta, cherry tomatoes, lemon butter, olive crumble, parsley oil, stracciatella 32

secondi

mains

risotto giallo (San Massimo riserva rice Piedmont), saffron, parsnip puree, goat cheese emulsion, caper berries 45

risotto piemontese san massimo riserva rice, fresh stracciatella cheese, parmigiano, "Segreto" tomato reduction, basil oil 45

culurgiones five sardinian ravioli chestnut puree, truffle infused burnt butter, truffle pecorino, fried sage, oxalis 50

contorni

sides

broccolini preserved lemon gel 16

patate crispy potatoes, garlic, rosemary oil 16

insalata thinly sliced fennel, goat cheese emulsion, grapefruit segments, roasted pine nuts 16