

## *cicchetti*

snacks

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

## *antipasti*

cold starters

<b>burrata Opera</b> truffle infused Abbamele honey w guanciale fat roasted almonds	28
<b>duck tonnato</b> sliced duck leg, tuna sauce, caper berries, crumb, amarena syrup	28
<b>raw Hokkaido scallops</b> pickled radish, baccala foam, puffed quinoa, rosemary oil	32

## *entree pasta*

house made

<b>risotto giallo (San Massimo riserva rice Piedmont)</b> , saffron, slow cooked half Jumbo quail (Game Farm NSW), caper berries, goat cheese emulsion, red wine jus	40
<b>gnocchi mussels arrabbiata</b> hand-rolled gnocchi, mussels (Spring Bay SA), arrabbiata tomato sauce, chilli oil, red onion, basil leaves	27
<b>culurgiones</b> three sardinian ravioli, chestnut puree, truffle infused burnt butter, truffle pecorino, fried sage, oxalis	29
<b>tagliolini ai gamberi</b> long thin egg dough pasta, Mooloolaba prawns, cherry tomatoes, lemon butter, olive crumble, parsley oil	38

## *secondi*

mains

<b>tri-tip steak MBS 9+ wagyu</b> (Imperial Blossom Japan) white chocolate cured, black anchovy sauce, red capsicum, basil, red wine jus	68
<b>duck breast</b> (Game Farm NSW) 7 days dry aged, orange sauce, amaretti biscotti, potato mash	60
<b>lamb rump</b> (White Pyrenees VIC) parsnip puree, mint, pickled carrots, crispy salsify, red wine jus	48
<b>coral trout</b> pan fried (Cairns QLD) salt + sugar cured fillet, confit corn puree, burnt butter, pickled brown onion, puffed sorghum	56

## *contorni*

sides

<b>broccolini</b> , crispy mortadella, preserved lemon gel	15
<b>insalata</b> thinly sliced fennel, goat cheese emulsion, grapefruit segments, roasted pine nuts	15
<b>patate</b> triple cooked crispy potatoes, garlic, rosemary oil	15

WEDNESDAY JULY 16 2023

SAMPLE MENU ONLY - SUBJECT TO CHANGE

## degustazioni

99PP

198PP WITH WINE PAIRING

### farinata prosciutto

chickpea waffle, 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

*2021 Graci  
Etna Bianco DOC | 100ml*

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### lamb rump

White Pyrenees (VIC)

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

*2019 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 waffle, truffle stracciatella, truffle mortadella

### raw scallops

(Hokkaido Japan)

pickled radish, baccala foam, puffed quinoa, rosemary oil

*2017 Ferrari 'Perlé'  
Trento DOC Brut | 125ml*

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### 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 waffle, prosciutto, rosemary oil 8pp*antipasti*  
cold starters**raw Hokkaido scallop**, arrabbiata sauce, red capsicum, brown onion, puffed quinoa 30**duck tonnato** sliced duck leg, tuna sauce, caper berries, crumb, amarena syrup 28**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 27**tagliolini ai gamberi** long thin egg dough pasta, Mooloolaba prawns, cherry tomatoes, olive crumble, parsley oil 38*secondi*  
mains**tri-tip wagyu steak MBS 9+** (Imperial Blossom japan) white chocolate cured, red capsicum, red wine jus, basil 68  
*\*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 60**lamb rump** (White Pyrenees VIC), mint oil, pickled carrots, sugar snaps, crispy salsify, red wine jus 48*contorni*  
sides**broccolini** crispy mortadella, preserved lemon gel 15**patate** crispy potatoes, garlic, rosemary oil 15**insalata** thinly sliced fennel, white balsamic and evoo emulsion, grapefruit segments, roasted pine nuts 15*dolci*  
dessert**sorbet** green apple & basil oil 8

raspberry &amp; lime 8

15% surcharge applies on Public Holidays | 1.5% fee to all card transactions

## VEGETARIAN

*cicchetti*

snacks

- Florence bread** housemade sourdough "Florence" 6 years old wholemeal flour, oregano, salt, evo 5pp
- farinata pomodoro** chickpea waffle, cherry tomato, stracciatella, basil 8pp

*antipasti*

cold starters

- burrata Opera** truffle infused Abbamele honey with almonds 28

*entree pasta*

made in house

- fusilli arrabbiata** arrabbiata tomato sauce, pecorino cheese, chilli oil 26
- gnocchi** broccolini shoots, stracciatella, truffle infused burnt butter 28
- 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 15
- patate** crispy potatoes, garlic, rosemary oil 15
- insalata** thinly sliced fennel, goat cheese emulsion, grapefruit segments, roasted pine nuts 15