

cicchetti
snacks

Florence bread housemade sourdough "Florence" 6 years old wholemeal flour, oregano, salt, evo	5pp
farinata prosciutto chickpea waffle, stracciatella, prosciutto, rosemary oil	8pp
farinata pomodoro chickpea waffle, stracciatella, cherry tomato, basil oil	8pp
farinata tartufo chickpea waffle, 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	28
duck tonnato sliced duck leg, tuna sauce, caper berries, crumb, amarena syrup	28
raw Hokkaido scallops pickled radish, baccala foam, puffed quinoa, rosemary oil	32

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	40
gnocchi mussels arrabbiata hand rolled mussels (Spring Bay SA), arrabbiata tomato sauce, chilli oil, red onion, basil leaves	27
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	38

secondi
mains

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

contorni
sides

broccolini , crispy mortadella, preserved lemon gel	15
insalata thinly sliced fennel, goat cheese emulsion, grapefruit segments, roasted pine nuts	15
patate 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

—

tagliolini ai gamberi

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

2021 Graci
Etna Bianco DOC | 100ml

—

lamb rump

White Pyrenees (VIC)

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

2019 Tenuta Lunelli Ziggurat Montefalco Rosso DOC
| 100ml

—

choice of gelato

fior di latte
rosemary
white chocolate
coffee
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

—

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, eva 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 & 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