

MENU

ANTIPASTI

Garlic pizzezza, whipped ricotta, Malfroy's golds wild honey, Blue Mountains, NSW		19
Freshly shucked oysters	half doz	45
	dozen	88
	10g	80
Imperial 'caviar & crostini', crème fraîche		36
Carne cruda, 'steak tartare', cured egg yolk		37
Prosciutto di San Daniele, salumi, mortadella, Parmigiano Reggiano, grissini		33
Burrata, zucchini crudo, roasted pine nuts, evoo		38
Swordfish belly crudo, peperoncino, oregano		28
Abrolhos island scallops, pistachio pesto, lemon zest		36
Baked Mooloolaba prawns, lemon, garlic		28
Cauliflower fritti, pickled zucchini, lemon aioli		35
'Signore Cardini's' Caesar salad made tableside		

HANDMADE PASTA

Gnudi, ricotta, peas, mint		35
Spaghetti, vongole, garlic, chilli, bottarga		43
Raviolo, Rock Lobster, Kangaroo island samphire, butter		49
Bucatini Skull Island prawns, 'nduja, pangratatto		55
Lasagna, duck, mushrooms cappuccino, porcini		42

GRILL AND OVEN

Pesce del giorno, 'Acqua Pazza', black olives, capers, anchovies, baby tomato		42
Chicken saltimbocca, pine nut puree, lemon		39
Brooklyn Valley eye fillet, MBS3+ grass fed, winter kale, Gippsland, VIC	200g	86
Wagyu eye fillet, MBS5+ grain fed, winter kale, Westholme, QLD	220g	121
Riverine rib eye on the bone, MBS2+ grass fed, Portoro, NSW	500g	96

CARVED TABLESIDE FOR 'TWO OR MORE'

New York striploin, pasture fed, Brooklyn valley, VIC	800 g	186
Rib eye on the bone, grain finished, Portoro, NSW	1.2kg	282
T-Bone 'bistecca alla fiorentina', Black Angus, Riverina, NSW	1.5kg	270

SIDES

Heirloom tomatoes, stracciatella		19
Italian mixed leaf salad, mustard dressing		19
Asparagus, lemon evoo, garlic pangrattato		19
Duck fat roasted potatoes, rosemary, confit garlic		19