

# MENU

## ANTIPASTI

Garlic pizetta, whipped ricotta, Malfroy's golds wild honey, Blue Mountains, NSW		19
Freshly shucked oysters	half doz	45
	dozen	88
Imperial 'caviar & crostini', crème fraîche	10g	80
Carne cruda, 'steak tartare', cured egg yolk		36
Skull Island prawn crudo, lemon, evoo, chilli		32
Beetroot carpaccio, nasturtium, stracciatella		26
Prosciutto di San Daniele, bresaola, mortadella, Parmigiano Reggiano, grissini		38
Vitello tonnato, slow cooked veal, tuna emulsion, capers		30
'Signore Cardini's' Caesar salad made tableside		35

## HANDMADE PASTA

Charcoal pumpkin raviolo, Parmesan cream		28
Risotto ai funghi		34
Pappardelle, venison, pork ragu, horseradish, gremolata, Parmigiano Reggiano		36
Cannelloni, salmon, scallop, prawn, fish velouté		39
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	78
Wagyu eye fillet, MBS5+ grain fed, winter kale, Westholme, QLD	220g	115
Riverine rib eye on the bone, MBS2+ grass fed, Portoro, NSW	500g	96

## CARVED TABLESIDE FOR 'TWO OR MORE'

Roast fish, crab tortellini, shellfish bisque		145
New York striploin, pasture fed, Brooklyn valey, VIC	800g	165
Rib eye on the bone, grain finished, Portoro, NSW	1.2kg	295
T-Bone 'bistecca alla fiorentina', Black Angus, VIC	1.5kg	270

## SIDES

Brussel sprouts, salsa verde, Parmigiano Reggiano		15
Italian mixed leaf salad, mustard dressing		19
Duck fat roasted potatoes, rosemary, confit garlic		19
Broccolini, Ortiz anchovies, garlic, chilli		20

Please advise staff of any allergies | A 10% service charge applies to groups of 8+guests | All credit cards incur a 1.5% charge