

FEED ME

Indulge in our daily chef's Feed Me menu, featuring a range of dishes across our menu that are designed to share, including dessert! This is a whole table experience.

ANTIPASTI

MONKEY LOAF garlic & herb pull apart, whipped butter	14
SICILIAN OLIVES rosemary, orange zest (vg, gf)	12
MORTADELLA quattro stelle (80g) (gf)	12
SALAMI italiano (80g) (gf)	14
PROSCIUTTO DI PARMA san nicola 36m (80g) (gf)	16
BRESAOLA valtellina, air dried (80g) (gf)	16
TALEGGIO LAVATO semi-soft 6w matured (50g) (v, gf)	13
GORGONZOLA DOLCE DOP blue 50d aged (50g) (v, gf)	15
PECORINO SARDO DOP semi-hard (50g) (v, gf)	14
GIADINIERA pickled vegetables (vg, gf)	9
CIPOLLA pickled onion (vg, gf)	8

SEAFOOD BAR

SEASONAL OYSTERS (EA) natural or champagne berry granita (gf)	6
CESTINO DI MARE market seafood, puff pastry, creamy dill sauce, salmon roe	27
KINGFISH CRUDO citrus vinaigrette, house pickled tomato medley, grape (gf)	28
CHAR GRILLED SQUID SKEWER (2) squid ink aioli, rocket pesto (gf)	24
SEARED HOKKAIDO SCALLOPS (3) pumpkin puree, crispy prosciutto, n'duja foam (gf)	28
GRILLED WHOLE TIGER PRAWNS (3) nduja, fennel, tomato salsa vierge (gf)	27

PICCOLI PIATTI

FRIED ZUCCHINI FLOWERS (2) ricotta, red capsicum coulis, basil oil (v)	16
TOMATO BRUSCHETTA (3) stracciatella, basil, red onion (vgo, gfo)	18
CHICKEN LIVER PÂTÉ candied orange, cacao, brioche (gfo)	23
LA DELIZIA BURRATA pinot poached apple, prosciutto, balsamic, basil oil (vo, gf)	28
KANGAROO POLPETTE baked meatballs, tomato sugo, ricotta salata (gf)	24
BEEF CARPACCIO truffle emulsion, shimeji mushroom, parmesan, pepitas (gf)	26
SICILIAN ARANCINI (3) funghi, mozzarella, tomato, parmesan, rocket (v)	19
ZUCCA FRITTA crispy pumpkin, caponata, micro herbs, basil oil (vgo, v, gfo)	23

PASTA FRESCA

TAGLIATELLE AMATRICIANA crispy guanciale, spicy tomato, pecorino romano (gfo)	35
HAND MADE TRIANGOLI beef ragu, parmesan foam, pickled onion, pistachio crumb	36
VODKA RIGATONI tomato, cream, chilli, parmesan (vgo, gfo)	33
SPINACH ORECCHIETTE italian sausage ragu, parmesan, ricotta salata (gfo)	35
CASARECCE ARRABBIATA prawn, cherry tomato, chilli (gfo)	37
RISOTTO MILANESE ossobuco, saffron, gremolata (gf)	38

PRINCIPALE

ZUPPA DI PESCE market seafood, tomato broth, grilled crostini	46
RUMP CAP (250G) or RIB EYE (350G) grilled broccolini, peppercorn jus, native salsa verde (gf)	44 54
PORCHETTA burnt baby gem, carrot puree, wholegrain mustard jus (gf)	39
DUCK BREAST parsnip puree, cherry, orange, house jus (gf)	43
WOOD ROASTED CAULIFLOWER coconut mint emulsion, almonds, grape (vg, gf)	34
GRILLED SWORDFISH beurre blanc, finger lime, fennel salad (gf)	44

CONTORNI

GREEN LEAF SALAD cherry tomato, cucumber, red onion, house dressing (vg, gf)	14
SAUTÉED GREENS sugar snap peas, beans, mint, pea shoots (vgo, gf)	14
CRISPY BAKED POTATOES whipped ricotta, black pepper, lemon (vgo, gf)	16
RUSTIC FRIES rosemary salt, truffle aioli (vgo, gf)	12

DOLCI

NONNA'S TIRAMISU served table side (v)	18
VANILLA PANNA COTTA coconut & maple crumble (gf)	17
BERRY SEMIFREDDO strawberry, sumac coulis, plum meringue, seasonal fruit (v, gf)	17
TRIPLE CHOCOLATE TORTA crushed pistachio, chocolate soil, ricotta gelato (v, gf)	18