



TAKE HOME MENU

ASSAGGI

House made focaccia and Grain Bakery sourdough **2**

Arancini, basil pesto, mozzarella, semi dried tomato, charcoal crumb (four) **13**

Focaccia crostino, 'anciofi' (artichoke spread), Cantabrian anchovy **6ea**

Polenta chips (six pieces) **10**

PRIMI

Sydney rock oysters natural with lemon **5.5ea**

Fish crudo (ask for daily special when ordering) *gf* **26**

Beef carpaccio, testun al Barolo cheese, walnut pesto, celery heart, quail eggs *gfo n* **28**

Grilled calamari, lemon, crispy herbs, toasted breadcrumbs *gfo* **29**

Sformatino di melanzane - baked eggplant, basil & mozzarella sformatino,
tomato coulis, crispy eggplant *v* **26**

Buffalo mozzarella, beetroot, heirloom tomato, puffed rice, speck *gf vo* **25**

Panfried asparagus, grated egg, parmesan, cherry tomato, truffled butter *gf* **22**

Zucchini flowers, 'nduja, mozzarella & ricotta, rocket pesto *gf* **20**

PASTA

Kids penne bolognese **20**

Kids penne napoletana **18**

Classic house made lasagna with bolognese & bechamel **32**

Thyme pappardelle, slow braised duck & swiss brown mushrooms ragu *gfo* **35**

House made squid ink spaghetti, crab, zucchini puree, roasted tomato *gfo* **38**

Sardinian semolina gnocchetti, braised octopus ragu, tomato, bitter greens,
Ligurian olives, 'nduja breadcrumbs **35**

Spinach, ricotta & walnut gnocchi,
Jerusalem artichoke puree, burnt butter, sage, shaved truffle pecorino *n* **32**

Black pepper ravioli, slow braised pork neck, ricotta, mascarpone,
with spicy carrot puree, vincotto, fennel crumb **35**

Gluten free pasta add \$4 - penne or house made chickpea tagliolini available on request

SECONDI

Fish of the day – ask waiter **45**

15 hour slow roasted free range suckling pig (Hawkesbury Valley, NSW), purple cabbage salad, 'Cremona' mustard fruits, pistachio *gf nfo* **45**

Herb crumbed veal cutlet 400gr (Northern Rivers NSW), butter & sage, zucchini & mint salad, salted ricotta – serves 2 **87**

1kg t-bone, grain fed 'mbs2+' (Riverine District NSW), polenta chips, rocket, parmesan, mushrooms, Tuscan salt *gf* **160**

CONTORNI

Baby gem cos lettuce, radish & hazelnuts, goats cheese vinaigrette *n gf* **12**

Rocket, parmesan, pear & walnut salad with balsamic vinaigrette *gf* **13**

Sauteed broccolini, dutch carrots, garlic oil dressing, almond crumble *n gf* **12**

Crispy cocktail chat potato, rosemary, sea salt, mapuche *gf v* **11**

DOLCI

Tiramisu with meringue, chocolate, honeycomb **14**

Sesame seed cannoli, nougat semifreddo, salted caramel, chocolate soil & chocolate dipped crispy orange **14**

Baked 'millefoglie' tartin, pear, sultanas, roasted chestnuts, vanilla custard, shortbread crumble **14**