



## 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**

Cured wagyu beef bresaola, artichoke, mushroom, stracciatella, hazelnuts *gf vo* **25**

Zucchini flowers, truffled ricotta, smoked mozzarella, beetroot puree *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 linguini, Spencer Gulf prawns, lemon salsa, pistachio breadcrumb *gfo* **38**

Orecchiette infused with chilli, Sardinian sausage ragu, rapa greens, pecorino fondue,  
'nduja crumble **35**

Spinach, ricotta & walnut gnocchi,

Jerusalem artichoke puree, burnt butter, sage, shaved truffle pecorino *n* **32**

Spinach ravioli, filled with porcini mushroom & ricotta, on pumpkin veloute **35**

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

## SECONDI

Fish of the day – ask waiter **45**

Lamb shoulder, deboned, slow braised with fresh herbs, pearl barley, silverbeet, crispy kumera, salsa verde *gfo* **44**

15 hour slow roasted free range suckling pig (Hawkesbury Valley, NSW), purple cabbage salad, 'Cremona' mustard fruits, pistachio *gf nfo* **46**

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**

Roasted brussel sprouts, salted ricotta, herbed breadcrumbs *gfo* **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 *gf* **14**

Flourless polenta & ricotta cake, coffee pannacotta, white chocolate crème anglaise *gf* **14**