

SNACKS

Warm Olives (GF/DF) <i>Black kalamata olives, gusto green olives, rosemary, orange peel</i>	10
Oysters (GF/DF) <i>Natural, or Red wine mignonette, finger lime, shallot, black pepper</i>	5.5
Mushroom Truffle Arancini (V) <i>Pecorino</i>	4
Smoked Salmon Cannoli <i>Charred cucumber, dill</i>	6
Gnocchi Fritto (V) <i>Mushroom dust, truffle custard, prosciutto</i>	4.5
Charcuterie Plate (DF/GFO) <i>Selection of cured meat, sourdough, pickles</i>	24

SMALLER

Grilled Lamb Ribs (3pcs) (DF/GF) <i>Honey balsamic glaze, gremolata, paprika</i>	24
Burrata Panzanella <i>Sourdough, cucumber, heirloom tomato, rocket pesto</i>	22
Steak Tartare (GFO) <i>Potato crumb, onion powder</i>	26
Grilled Prawn Puttanesca (GFO/DFO) <i>Olives, capers, chilli, garlic, heirloom tomato</i>	28

MAINS

Porterhouse Steak (GF, DF) <i>Grilled radicchio, celeriac puree, vino cotto</i>	46
Baked Market Fish (GF) <i>Rainbow chard, brandade sauce, tarragon oil</i>	38
Sweet Corn Risotto (VEO) <i>Grilled sweet corn, pecorino, thyme</i>	30
Sicilian Chicken (GF, DF) <i>Fennel and orange salad, capers, olives</i>	32

SIDES

Shoestrings <i>Housemade aioli</i>	12
Mixed Leaf Salad <i>Red wine vinaigrette</i>	12
Charred Broccolini <i>Slivered almonds, goats curd</i>	12