



- please inform your waiter if you have any dietary requirements •
- please inform your waiter of any allergies as not all ingredients used are listed •

Pane

Pane all'aglio • Whipped garlic butter • herb	7
Ciabatta • Whipped truffle butter • garlic caramel	9
Bruschetta • Tomato • basil • garlic oil	12
Pizza fritti • Peperonata • stracciatella • basil • Parmigiano Reggiano	14
Olive • Grilled ciabatta • mixed Australian olives • extra virgin olive oil	14

Solo

Ostrica naturale • Oyster • lemon (minimum of 4)	5 ea
Ostrica • Oyster • cucumber • lemon • dill • eschalot mignonette (minimum of 4)	5 ea
Ostrica alla grilia • Char-grilled oyster • nduja & butter emulsion (minimum of 4)	6 ea

Condividere

Arancini • Corn • pickled shallot • smoked mozzarella • chilli jam • Grana Padano	19
Calamari fritti • South Australian calamari • salt • pepper • aioli • lemon	24
Capesante • Abrolhos Island scallops • agrodolce butter • garlic pangrattato	24
Antipasti • Saison salumi • pickled vegetables • house cheese • grilled ciabatta	38
Melanzana • Crispy eggplant • agrodolce Napoletana • buffalo curd	24
Caprese • Heirloom tomato • local stracciatella • salsa verde • basil • olive oil	18
Spiedini di wagyu • Wagyu tri tip skewers • shio koji • BBQ balsamic • fried shallot	24



Pasta

Agnello • Lamb ragù • Grana Padano • Pappardelle	36
Pollo • Chicken tenderloin • Napoletana • cream • shallot • tomato • Rigatoni	36
Bistecca • Wagyu • mushroom • cream • truffle • Grana Padano • Linguine	36
Marinara • Moreton Bay bug • prawn • scallop • squid • Napoletana • chilli • Linguine	39
Bolognese • Pork & fennel sausage • spicy nduja • Linguine • Grana Padano	36
Crostaceo • Sand crab • prawn • tomato & crustacean bisque • Linguine	39
Risotto • Field mushroom • chestnut • truffle • Grana Padano	36
Gnocchi • Buffolo blue cheese • fried sage • pine nut • Parmigiano Reggiano	36

Carne

• Steaks are served with • cognac & seeded mustard jus • mushroom tapenade

Tuwinga Angus (<i>Liverpool Plains, NSW</i>)	Rib fillet Mb5+ 350g	49
Full Blood Wagyu (<i>Rangers Valley, NSW</i>)	Rib fillet Mb7+ 350g	69
2GR Full Blood Wagyu (<i>Mudgee, NSW</i>)	Rib fillet Mb9+ 350g	129
Koji 10-day dry aged (<i>Rangers Valley, NSW</i>)	Rib Mb7+ 400g	99

Our signature koji steak is served with • fermented tomato •

2GR Full Blood Wagyu (<i>Mudgee, NSW</i>)	Tomahawk Mb 8-9	22 per 100g
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• Tomahawks range between 1.5-2.5Kg and are accompanied by two sides •

Sauce • Pepperberry • mushroom • 6

Trio of mustard • 3

Secondi

Petto d'anatra • Koji dry aged duck • pistachio cream • confit carrots • duck jus	39
Pancetta di maiale • Pork belly • fennel puree • Mostarda chutney • pork jus	39
Pollo alla diavola • Char-grilled spatchcock • lemon glaze • parmesan • fermented chilli	39
Pesce • NQ kingfish • mustard & lemon sauce • pickled fennel & cabbage • fried garlic	39

Contorni

Cavolo • Char-grilled sugarloaf cabbage • salsa di macadamia • pork jus	14
Caprese • Heirloom tomato • local stracciatella • salsa verde • basil • olive oil	18
Rucola • Rocket • pear • parmesan • white balsamic	10
Broccolini e purè di patate • BBQ broccolini • wagyu fat mash • garlic oil • lemon	18
Patatine fritti • Beer battered potato fries	12