

SMALLER

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)	6ea
Coffin Bay oyster, lemoncello & dill dressing (GF)	6ea
Fried green olives (Ve, GF)	9
Tomato & mozzarella arancini, basil mayo, parmesan (V, GF)	9ea
Shark Bay scallops in half shell, fermented chilli butter (GF)	9ea
Beef & black garlic tartare cannoli	12ea
Lamb arrosticini, oregano salsa, bay salt (4) (GF)	19
Spencer Gulf calamari, pink pepper, lemon aioli (GF)	24
Beetroot cured salmon, cara cara orange, pickled beets (GF)	26

PASTA

Campanelle, pesto, stracciatella, fermented chilli (CN, V)	32
Casarecce, pork and fennel ragu	37
Pipe, duck leg ragu bianco, peas, pecorino, pangrattato	41
Linguini, blue swimmer crab, bisque, fermented chilli	42

FROM THE GRILL

Grilled zucchini, toasted almond cream, crispy garlic, capers (CN, GF, Ve)	29
Slow roasted porchetta, oregano, spiced salt, fennel salad	37
Nduja roast chicken breast, corn, banana pepper, pickled chilli (GF)	37
Pt Lincoln Blue Fin tuna steak, celery salsa verde (GF)	45
600g steak Florentine, Roma butter (GF)	79

VEGETABLES

Salt and vinegar fries (Ve, GF)	14
Witlof, yellow peach, ricotta salata and hazelnut salad (CN, V)	15
Broccolini with crispy shallot oil (Ve, GF)	16

DESSERT

Raspberry, lemon & ricotta cannoli (V)	8
Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)	16
Classico tiramisu (V)	16
Pistachio and basil tiramisu (CN, V)	16

FEED ME

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)

Fried green olives (Ve, GF)

Beetroot cured salmon, cara cara orange, pickled beets (GF)

Lamb arrosticini, oregano salsa, bay salt (GF)

Casarecce, pork and fennel ragu

Nduja roast chicken breast, corn, banana pepper, pickled chilli (GF)

Witlof, yellow peach, ricotta salata and hazelnut salad (CN, V)

Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)

\$74 pp

Additional course

Slow roasted porchetta, oregano, spiced salt, fennel salad

+\$16 pp

Dinner Service: Tables of seven or more guests are required to enjoy our feed me menu.

Lunch Service: Tables of 10 or more guests are required to enjoy our feed me menu.

Please note a 15% surcharge will apply on Public Holidays.

DIETARY REQUIREMENTS

We welcome individuals with dietary requirements & have a range of dishes that are appropriate for various dietary requirements & others that are adaptable with adequate notice.