

SMALLER

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)	6ea
Coffin Bay oysters, mandarin & chive 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)	24
Spencer Gulf calamari, pink pepper, lemon aioli (GF)	24
Beetroot cured salmon, cara cara orange, pickled beets (GF)	26

PASTA

Spaghetti carbonara	32
Ricotta gnocchi, pistachio pesto, zucchini flower, chilli (CN, V)	35
Casarecce, pork and fennel ragu	37
Linguini, blue swimmer crab, bisque, fermented chilli	42

FROM THE GRILL

Pork cotoletta, apple slaw, caper yoghurt, lemon (GF)	35
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, orange, ricotta salata and hazelnut salad (CN, V)	15
Broccolini with crispy shallot oil (Ve, GF)	16

DESSERT

Raspberry, lemon & ricotta cannoli (V)	8
Hazelnut and chocolate gelato, olive oil, cocoa nibs (V, GF, CN)	16
Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)	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, orange, 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.