(sample menu)

SMALLER

Rosemary focaccia, whipped ricotta (V)	6ea
Coffin Bay oysters, mandarin & chive dressing (GF)	6ea
Fried green olives (Ve, GF)	9
Tomato & mozzarella arancini, sugo, parmesan, basil (V, GF)	9ea
Shark Bay scallops in half shell, fermented chilli butter (GF)	9ea
Beef tartare cannoli	12ea
Rockmelon, prosciutto, chilli honey, olive oil (GF)	17
Lamb arrosticini, bay salt (4) (GF)	24
Spencer Gulf calamari, pink pepper, lemon aioli (GF)	24
Pt Lincoln kingfish crudo, blood orange, caper berries (GF)	25

PASTA

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

FROM THE GRILL

Pork cotoletta, apple slaw, caper yoghurt, lemon (GF)	35
Porchetta with oregano salsa	37
Chicken, nduja sauce, seasonal greens	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

Pistachio, lemon & ricotta cannoli (V, CN)	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
Two cheeses, condiments, lavosh - ask staff for selection (V, GF)	29

FEED ME

Rosemary focaccia, whipped ricotta (V)

Fried green olives (Ve, GF)

Rockmelon, prosciutto, chilli honey, olive oil (GF)

Pt Lincoln kingfish crudo, blood orange, caper berries (GF)

Tomato & mozzarella arancini, sugo, parmesan, basil (V, GF)

Casarecce, pork and fennel ragu

Chicken, nduja sauce, seasonal greens

Witlof, orange, ricotta salata and hazelnut salad (CN, V)

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

$74 pp

Additional course

Porchetta with oregano salsa

+$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.