

STARTERS	CRISPY POLENTA 	\$85	
	Tomato Aioli Parmigiano Pecorino Pistachio		
	WELSH RAREBIT	\$85	
	Sourdough Onion Provolone Montacio Anchovy		
	BURRATA 	\$115	
	Balsamic Strawberry Endive Nut Mix		
PASTA	CHARRED MACKEREL	\$165	
	Pumpkin Gazpacho Pickled Pepper Nut Puree		
	KOHLRABI FETTUCCINI 	\$128	
	Green Apple Greek Yoghurt Pomegranate Nut Mix		
	CLAMS 2.0	\$138	
	Kaffir Lime Leaf Oil Charred Carrot Broth Nut Puree		
MAIN	CHILI GARLIC TAGLIATELLE  	\$158	
	Datterino Tomatoes Dried Chili		
	ROASTED PUMPKIN RAVIOLI 	\$178	
	Pistachio Cream Pickled Pumpkin Sundried Tomato		
	MORELS PAPPARDELLE 	\$188	
	Cream Port Wine Aged Parmigiano		
	SHELLFISH TAGLIATELLE	\$198	
Tiger Prawns Blue Crab Datterino Tomatoes			
OXCHEEK PAPPARDELLE	\$178		
Port Wine Bell Pepper Aged Parmigiano			
CASA CARBONARA	\$168		
Pappardelle Mixed Peppercorns Guanciale			
MAIN	WAGYU PICANHA	\$258	\$378
	SRF Black Label Horseradish Butter Mash Beef Jus		
	PERI PERI CHICKEN	\$168	\$228
	Italian Spring Chicken Peri Peri Marinade		
	CATCH OF THE DAY	\$215	
Riesling Fish Consommé			
LAMB RACK	\$308		
Honey Lemon Butter Mint Oil Fried Potatoes			
EGGPLANT CAPONATA 	\$178		
Fried Duck Egg Shoestring Fries			
SIDES	SOURDOUGH with Pistachio Butter	\$45	
	MASHED POTATO Butter Idaho Potato	\$45	
	ROASTED PUMPKIN Nut Puree Chopped Parsley	\$55	
	ROASTED DATTERINO TOMATOES	\$65	

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE