

Aperitivi

CLASSIC CHAMPAGNE COCKTAIL	29
COGNAC — ANGOSTURA BITTER — SUGAR CUBE — CHAMPAGNE	
BELUGA GOLD MARTINI	45
BELUGA GOLD PREMIUM VODKA — DRY VERMOUTH	
NEGRONI	21
GIN — CAMPARI — SWEET VERMOUTH	
MEDITERRANEO	21
LEMON & BASIL INFUSED BLUE GIN — VERMOUTH — ABSINTHE — BITTERS	
FIG MANHATTAN	21
FIG INFUSE WOODFORD BOURBON — SWEET VERMOUTH — BITTERS	

Mocktails

VIRGIN TIKI	14
SEEDLIP GROVE — ORGEAT — LIME — ORANGE — PINEAPPLE	
SUN KISSED VIRGIN	10
LYCHEE — APPLE — CRANBERRIES — CITRUS	
FLIRTY	10
STRAWBERRIES — ROSES — CRANBERRIES — CITRUS	

Antipasto

Build your own

Buffalo Mozzarella	12
Burrata Cheese	12
Parmigiano Reggiano 50 gr	9
Prosciutto San Daniele 50 gr	14
Bresaola 50 gr	20
Salami 50 gr	14
Mortadella 50 gr	10
Cherry tomatoes	10
Olives	8
Arancini	9
Tomato Bruschetta	9
School Prawns	15

Starters

GRILLED OCTOPUS	27
Served with a warm gazpacho of tomato, capsicum, cucumber, pickled onions & bread crostino.	
CALAMARI FRITTI AND FRIED KING PRAWNS	35
Served with fresh lemon & aioli.	
GRILLED SCAMPI (GF)	
Butterflied Scampi with lemon and butter sauce.	
3 whole scampi	60
6 whole scampi	120
TUNA TARTARE (GF)	29
With Spanish onions, capers, tomato concasse, olive oil, lemon juice & crostini.	
RIBBONS OF BEETROOT (GF)	26
Served with baby spinach, pine nuts & fresh burrata cheese.	
<i>Handmade Fresh Pasta</i> (Vegetarian & Vegan options available)	
TAGLIATELLE SCIUÈ SCIUÈ WITH KING PRAWNS	42
With fresh cherry tomatoes, basil, chilli & garlic.	
TAGLIOLINI ALL CHITARRA WITH BLUE SWIMMER CRAB	42
With mild bull horn chilli, lemon zest, basil & garlic.	
CHESTNUT FETTUCCINE	42
With a porcini and mushroom ragù served with parmesan cream.	
PAPPARDELLE DUCK RAGU	36
Infused with thyme & rosemary.	
SPAGHETTINI WITH SCAMPI	59
N.1 Australian scampi in a light tomato, chilli & garlic sauce.	
GNOCCHI VONGOLE	42
With cherry tomatoes, fresh basil, chilli & garlic.	

Mains

EYE FILLET	49
200 gr Premium beef eye fillet served with a Diane sauce of fresh garlic, Worcestershire, parsley & French fries.	
KING GEORGE WHITING LASAGNETTA	48
With smoked Scamorza cheese, truss tomatoes, oregano, fresh basil & black olive crumb.	
PORK FILLET	38
Served with a potato, rosemary & mozzarella stack & pickled red capsicums.	
LAMB RACK	49
Served medium with a red wine reduction & rosemary potato.	
HERB CRUMBED CORAL TROUT	45
Served with a warm green bean & potato salad & chilli aioli.	
<i>Sides</i>	
FRENCH FRIES (GF, V)	10
RADICCHIO, ROCKET & FENNEL SALAD WITH SHAVED PARMESAN	12
MIX GREEN VEGETABLES (GF, V)	14
HEIRLOOM TOMATO SALAD (GF)	16
Served with celery, Spanish onions & oregano.	



Vegan and Gluten free pasta available on request.
We strive to source all our ingredients locally using sustainable produce. In some instances, we source products from France, Italy, Spain and Japan.

A discretionary service fee of 10% is applied for groups of 6 or more in lieu of tip.
A processing fee of 0.8% - 2% is applied to all credit an