

Bombe Alaska, mango, passion fruit,
macadamia crumble 16

Millefoglie, pear, dark chocolate, marsala 14

Tiramisu 14

Dessert wine

2014 Picolit Pizzini – 60ml King Valley, VIC 14

2017 Malvasia La Stoppa Emilia-Romagna, Italy 12
Dolce Frizzante – 100ml

Limoncello – 60ml

Il Gusto della Costa Positano, Italy 9

Applewood Gumeracha, SA 10

Amaro – 60ml

Montenegro Bologna, Italy 10

Fernet – Branca Lombardia, Italy 9

Maidenii nocturne Bendigo, VIC 11

Nonino Udine, Italy 11

Averna Sicily, Italy 9

Grappa – 30ml

Marolo Barolo Piedmont, Italy 16

Nonino 43 Friuli, Italy 10

Applewood Distillery Adelaide Hills, SA 11

'eau de vie'

Occhipinti Frappato Sicily, Italy 18



No split bills
A variable surcharge applies when paying by credit/debit cards
10% surcharge applies on Sundays
15% surcharge applies on public holidays

Appellation oyster			Moreton Bay bug burnt flour ravioli,	each 16
chardonnay, black pepper, lemon	each 4.5		braised leek, prawn emulsion	
panko crumbed, wakame, miso mayo	each 5			
Wood grilled ciabatta, king prawn butter,	9		Strozzapreti, local baby octopus ragu,	30
Yarra Valley smoked caviar			black olives, crispy capers	
Baccala mantecato, olive oil cracker, chives	8		Byron Bay ricotta gnocchi, cherry tomato sugo,	28
mbs 9+ cured Wagyu carpaccio, house pickles	20		fiordilatte bocconcini, basil	
Raw fish ceviche, lime, jalapeno,	24		Saffron spaghetti alla chitarra, pippies, greens,	34
sea succulents, carasau bread			Salumi Australia bottarga	
Wood grilled brussel sprouts, romesco,	16		Chargrilled local fish fillet, corn custard,	36
pinenuts, guanciale, marjoram			mushrooms, cavolo nero	
Mussel "zuppetta", miso, cherry tomatoes,	19		Black Angus rump cap, chimichurri,	34
perilla, toasted ciabatta			triple cooked chat potatoes	
Byron Bay buffalo mozzarella,	23		750g black Angus sirloin on the bone,	85
fried green tomato, prosciutto di Parma 24 mth			150 days grass fed, 45 days dry aged (Liverpool, NSW)	
Truffled beef tartar, parmesan,	24		Tomato & bread Panzanella, onion, cucumber	13
fried focaccia, upland cress			Radicchio, grapes, walnut, cabernet dressing	14
Wood grilled Ballina prawns, finger lime,	each 9		Triple cooked chat potatoes, sage, sea salt	13
crème fraiche				