

ORGANIC HAND CRAFTED BREAD BOWL

Organic Sourdough + Quinoa Loaf + Lemon Tomato-Onion Focaccine + Crisp Venice Scroll + Grissini
House Made Virgin Butter

6

SMALL ANTIPASTO PLATES

LIVE OYSTERS 2 Coastal-Inland Varieties Available Natural + Lemon	each 5	CRISP "CROSTOLI" PASTRY PUFFS 9+ Wagyu Bresaola + Reggiano	17
CROSTINI "CORNICAN" CAPOCOLLO Dry Aged Pork Neck-Shoulder + Black Garlic-Anchovies Spread	14	CRISP ZUCCHINI BLOSSOM VG Buffalo-Lemon-Ricotta	each 9
PECORINO 20 MONTHS AGED VG, GFO Unfiltered Virgin Olive Oil + Young Marjoram + Grissini	16	WOOD GRILLED OCTOPUS Tomato + Roasted Peppers + Oregano + Fermented Garlic	21
PROSCIUTTO "SAN DANIELE" LEVI Aged 600 Days - Del Friuli, Italy	16	WOOD GRILLED TOMAHAWK LAMB CHOP Marinated 48 Hours in Garlic + Oregano + Lemon	each 14
CARNE ALLA TARTARA Raw Beef + Anchovy Creme + Potato Crisps	22	WOOD ROASTED SPLIT PRAWNS Spencer Gulf Split Prawns + Orange + Chilli + Garlic Butter	24
MORTADELLA Warm Mortadella + Pickles + Aniseed - Bologna, Italy	15	CAPRI SALAD VG, GF Purple Puntarelle Hearts + Fennel + Rocket + Pecorino + Crisp Fava Beans	16
SALAMI Fuet Anis - Pork & Fennel + Longaniza Oscura - Pork & Squid Ink	17	GOLD-BAND SNAPPER CARPACCIO Grapefruit + Pepperoncini + Celery + Green Tomato	19

MEDIUM VEGETABLE PLATES

CALABRIAN SALT BAKED BABY BEETS VG, V, GF Hazelnuts + Pickled Strawberries + Cashew Cheese + Beet Juice	22	BABY BURRATA CHEESE VG, GF Yellow Peach + Braised Fennel + Citrus Oil <i>Served Warm</i>	23
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MEDIUM PASTA PLATES

RIGATONCINI + LAMB RAGU 12 Hour Braise + Baby Peas	28
SQUID INK RISOTTO Flash Seared Calamari + Fish Roe + Lemon-Salad	29
BLACK PEPPER FETTUCINE-SPICY DUCK "BOLOGNESE" Duck Crackling	29
ROUGH CUT "LINGUINE" CRAB Shark Bay Hand Picked Crab Meat + Smooth Tomato Passata + Cognac + Greek Basil	34
CASARECCE CON "FUNGHI" Pine & Slippery Jack Mushroom Ragù + Finished with an Organic Egg Yolk	29

Buckwheat Gluten Free Pasta Available 20 Minutes Minimum

MEDIUM PIZZA PLATES

RED SAUCE

SAN MARZANO TOMATOES-BASIL VG Fior di Latte + 20 Month Aged Pecorino	23
DRY CURED PORK SAUSAGE + GUANCIALE Mozzarella + San Marzano Tomatoes + Greek Basil-Parsley Salad	26

NO SAUCE

WOOD FIRED PICKLED MUSHROOMS VG Taleggio + Mozzarella + Thyme + Garlic + Lemon	27
RED PEPPER-GARLIC-FENNEL SHRIMP Mozzarella + Parmesan + Dried Pasilla Chilli + Fresh Dandelion + Lemon	27
"CACIO E PEPE" CLAMS 20 month Aged Pecorino + Mozzarella + Burrata + Spiced Pancetta	28

Gluten Free Pizza Dough Available, Not Suitable For Celiacs

LITTLE SIDE PLATES

CRISP ITALIAN POTATOES + ROSEMARY + GARLIC	9
PEA SALAD + FRESH & DRIED RICOTTA + BASIL + MINT	12
ORANGE + GREEN OLIVE + PICKLED SHALLOTS + RADICCHIO + MINT	14
WOOD ROASTED BONE MARROW + SICILIAN CAPER-PARSLEY SALAD	14
BUTTER LETTUCE + MINT+ DILL SALAD	9
CRISP GRATINATED CAULIFLOWER + FENNEL+ GARLIC + ASIAGO & PECORINO CHEESE GF	14

LARGE MAIN PLATES

PINE & SLIPPERY JACK MUSHROOM "CROSTATA" VG Porcini Tart + Taragna "Buckwheat" Mascarpone Polenta Mushroom Borage Gravy	32
LINE CAUGHT KING SNAPPER Braised Leek + Fennel + Vongole Clams + Capers + Lemon Butter	45
"BERKSHIRE" BLACK PIG PORK CHOP 7 Days Dry Aged, York, WA, 350g, Yellow Peppers Agrodolce + My Brown Sauce	43
ROASTED SPICED WAGIN HALF DUCK Cherry + Grappa Duck Sauce	48

NEW YORK SIRLOIN ON THE BONE 45 Days Dry Aged, Cape Grim, TAS, 350g, Pasture Fed Parmesan-Polenta-Crumbed Thick Cut Onion Rings <i>When Available</i>	39
THE QT RIB EYE <i>Exclusively Sourced</i> Black Angus, Grain Fed, 320g, Darling Downs, QLD Hand Cut Fries + Caper-Anchovy Butter + Lemon	58

LARGER TO SHARE FOR 2 OR MORE

SEA SALT CRUSTED TUSCAN "BISTECCA FIORENTINA" T-BONE 45 Days Dry Aged, Cape Grim, TAS, 800g, Pasture Fed Rosemary + Lemon + Condiments	94
VEAL CHOP "PARMIGIANA" White Rocks Milk Fed Veal, WA, 500g "Campania" Buffalo Mozzarella Roasted Vodka Tomato Passata + Young Basil	88

PIG & PINOT FRIDAYS

Available Friday Lunch Only

BLACK BERKSHIRE "SICILIAN" SUCKLING PIG Wood Roasted + Roasted New Season Potatoes-Spiced Speck- Oregano-Garlic + Pork Roasting Juices	pp 55
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Your Server will advise the Pinot Selection

SMALL SWEET PLATES

"SFINGI" DONUTS Green Iranian Raisins + Cinnamon-Snow Sugar	16
TRE CANNOLI 3 FLAVOURS Raspberry Custard + Pistachio-Sweet Ricotta + Dark Chocolate Zabaglione	18
BLOOD ORANGE + CAMPARI GRANITA GF,DF Vanilla Coconut Chantilly	15
TIRAMISU 1988 Recipe	18
PROFITEROLES Valrhona Chocolate + Mascarpone-Vanilla Ice-cream + Dark Pearls	19

TINY SWEET PLATES

WEDDING DAY SPONGE BISCOTTI	8
STRAWBERRY-PEAR "GELATO" GF, DF Rose Prosecco Hit <i>Churned to Order Soft Serve</i>	14

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