

POST

OSTERIA & BAR

DEGUSTAZIONE

ENTREE

to share

Porcini arancini, Gruyère

Shark Bay scallop crudo, finger lime, yuzu and ginger dressing

La Delizia stracciatella, wild mushroom, pickled shallots

Heirloom tomato bruschetta, Olasagasti anchovy, oregano

PASTA

Saffron Casarecce, zucchini, Pecorino

MAIN

choice of

South West swordfish, shallots, tomato, capers, garlic

Black Angus sirloin, salsa verde

Served with mixed leaf salad.

DOLCI

Tiramisu, marsala zabaione

Where possible we are committed to supporting local and sustainable suppliers and produce.

Please note that credit card payments incur a service fee from 0.7 to 2.25%.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Please notify our team for any allergy or dietary preferences. We cannot guarantee that any of our products are 100% allergen free