

POST

OSTERIA e BAR

DEGUSTAZIONE

Chef's selection of signature dishes
110

SPUNTINI

Oysters, shallots, lemon 6 each
Common loaf, rosemary infused olive oil 6pp
Prosciutto San Daniele 24
Green pea arancini, basil, Béchamel 6 each

ANTIPASTI

Burrata, seasonal fruit, balsamic pearls 28
Beef carpaccio, capers, Parmigiano, rocket 32
Pepperonata bruschetta, ricotta 27
Fennel salad, capers, bottarga, almonds 20
Kingfish crudo, finger lime, buttermilk, fennel pollen 32

PASTA e RISOTTO

Rigatoni, guanciale, chilli, tomato sugo 39
Spaghetti, anchovies, garlic, lemon, chilli, pangratatto, 45
Mushroom tagliatelle, Parmigiano 44
Spinach risotto, stracciatella, confit tomatoes, pine nuts / add three grilled prawns 46 / 54

MARE

Fremantle octopus, potatoes, salmoriglio, sumac, nduja oil 42
Swordfish, acqua di pomodoro, burnt tomato gel 50
Mare MP

CARNE

Chicken breast, zucchini, lemon, rosemary and garlic oil 43
Pork cotoletta, sage, anchovy, Parmigiano 45
Beef tenderloin, wilted spinach, red wine jus 72
Carne MP

CONTORNI

Triple-cooked potatoes,
black garlic mayo 15

Charred cabbage, garlic,
lemon, Parmigiano 16

Romaine lettuce, radicchio,
lemon dressing, Pecorino 14

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