

POST

OSTERIA & BAR

DEGUSTAZIONE

Chef's selection of signature dishes
110

SPUNTINI

Oysters, shallots, lemon 5 each
Common loaf, rosemary infused olive oil 4pp
Prosciutto San Daniele 24
Porcini arancini, Gruyère 5 each

ANTIPASTI

Burrata, seasonal stone fruit, balsamic pearls 28
Beef carpaccio, capers, Parmigiano, rocket 31
Heirloom tomato bruschetta, Olasagasti anchovy, oregano 26
Kingfish crudo, finger lime, buttermilk, fennel pollen 32

PASTA e RISOTTO

Saffron Tagliolini, zucchini, Pecorino 39
Risotto al Barolo, slow-cooked beef cheek, red wine 45
Rigatoni, guanciale, chilli, tomato sugo 38
Squid ink Paccheri, Frutti di Mare, confit tomato 54

MARE

Fremantle octopus, white bean puree, salmoriglio 29
Fritto Misto, salsa tartara 35
Market fish, lemon infused fregola, olive sugo 56
Mare MP

CARNE

Chicken breast, zucchini, lemon, rosemary and garlic oil 42
Pork cotoletta, sage, anchovy, Parmigiano 43
Beef tenderloin, wilted spinach, red wine jus 70
Carne MP

CONTORNI

Triple-cooked potatoes,
black garlic mayo 14

Silverbeet, kale, cavolo nero,
lemon, Grana Padano 14

Mixed leaves,
white balsamic 12

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.