

POST

OSTERIA e BAR

DEGUSTAZIONE

Chef's selection of signature dishes
110

SPUNTINI

Oysters, shallots, lemon 6 each
Common loaf, rosemary infused olive oil 4pp
Prosciutto San Daniele 24
Green pea arancini, basil, Béchamel 5 each

ANTIPASTI

Burrata, seasonal stone fruit, balsamic pearls 28
Beef carpaccio, capers, Parmigiano, rocket 31
Pepperonata bruschetta, ricotta 22
Fennel salad, capers, bottarga, almonds 20
Kingfish crudo, finger lime, buttermilk, fennel pollen 32

PASTA e RISOTTO

Rigatoni, guanciale, chilli, tomato sugo 38
Spaghetti, anchovies, garlic, lemon, chilli, pangratatto, 38
Mushroom tagliatelle, Parmigiano 42
Spinach risotto, stracciatella, confit tomatoes, pine nuts / add three grilled prawns 42 / 54

MARE

Fremantle octopus, potatoes, salmoriglio, sumac, nduja oil 42
Swordfish, acqua di pomodoro 47
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

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.