

POST

OSTERIA e 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

La Delizia stracciatella, wild mushroom, pickled shallots 26
Beef carpaccio, capers, Parmigiano, rocket 29
Heirloom tomato bruschetta, Olasagasti anchovy, oregano 26
Shark Bay scallop crudo, finger lime, yuzu and ginger dressing 28

PASTA e RISOTTO

Saffron Tagliolini, zucchini, Pecorino 39
Spaghetti Aglio Olio, Tuna tartare, chilli 42
Risotto al Barolo, slow-cooked beef cheek, red wine 40
Squid ink Paccheri, Frutti di Mare, confit tomato 54

MARE

Fremantle octopus, white bean puree, salmoriglio 29
Fritto Misto, salsa tartara 38
South West swordfish, shallots, tomato, capers, garlic 52
Market fish *MP*

CARNE

Chicken breast, Jerusalem artichoke fricassée, jus 42
Pork cotoletta, sage, anchovy, Parmigiano 43
300g Black Angus sirloin, salsa verde 78
Bistecca *MP*

CONTORNI

Endive, agrodolce, currants,
pickled grape, pine nuts 18

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 1.5%.
A surcharge of 10% applies on Sundays and 15% on Public Holidays.