

POST

ASSAGGI

- Saffron & Taleggio arancini / 12
- Fresh shucked oysters, white balsamic / 27 / 54
- San Daniele prosciutto & salami / 19
- La Stella buffalo mozzarella, oven roasted capsicum, basil / 19

IL PRIMI

- Fremantle octopus, tomato, pine nuts, paprika / 24
- House cured salmon, mandarin infused XV oil, crème fraîche, warm brioche / 22
- Thinly sliced herb crusted beef, Parmigiano-Reggiano, capers / 22
- Baby beetroots, cashew nut ricotta, toasted faro, pomegranate dressing / 19
- Oven baked eggplant parmigiana / 16

PASTA / RISOTTO

- Ricotta gnocchi, castello & tomato sugo / 29
- 'Martelli' spaghetti, king prawns, garlic, XV oil, chilli, lemon / 32
- Vialone Nano risotto, spring greens, ricotta, basil / 27
- Angel hair, Shark Bay crab, tomato sugo, parsley / 32
- Maccheroni, pork & fennel sausage, pecorino, cracked pepper / 32

PESCE / CARNE

- Grilled organic chicken breast, celeriac, Brussels sprouts, pancetta, salmoriglio / 36
- Pan-roasted market fish, crushed potatoes, Albany asparagus, dill & caper mayonnaise / 39
- Eye fillet, potato purée, cavolo nero, green peppercorn sauce / 44
- Pork and sage cotoletta, green beans, anchovy & Parmesan dressing / 37

INSALATA / VERDURA

- Shaved cabbage, kale, pear, mustard and cider dressing / 14
- Albany asparagus, Parmesan cream / 16
- Rocket and fennel, pickled shallot, balsamic / 12
- Fries & aioli / 9

DOLCE

- Tiramisu, Tuscan trifle of mascarpone, espresso coffee, zabaione / 16
- Coconut panna cotta, white chocolate granita, mango, olive caramel / 14
- Chocolate and fig torte, hazelnut mousse / 14
- Summer berries, yoghurt sorbet, spiced coulis / 12
- Affogato (available with liqueurs) / 7 / 14

FORMAGGIO

- Halls Suzette — *cow's milk, washed rind* / 12
- Barber's 1833 English Cheddar — *cow's milk, 24 month aged* / 12
- Long Clawson Shopshire Blue — *cow's milk, natural rind, blue* / 12
- Served with local honeycomb, fruit & walnut crostini and quince paste*
- Selection of two / 20 or three / 30