

POST

ASSAGGI

Saffron & Taleggio arancini / 12

Fresh shucked oysters, white balsamic / 27 / 54

San Daniele prosciutto & salame / 19

La Stella buffalo mozzarella, Manjimup figs, aged balsamic, EVOO / 19

ANTIPASTI

Fremantle octopus, kipfler potato, green olive, salsa verde / 24

Kingfish crudo, nectarine, pickled fennel, finger lime, pink peppercorns / 22

Thinly sliced herb crusted beef, Parmigiano-Reggiano, capers / 22

Heirloom tomato carpaccio, basil, shallot and tarragon dressing / 16

PASTA / RISOTTO

Ricotta gnocchi, castello & tomato sugo / 29

'Martelli' spaghetti, king prawns, garlic, XV oil, chilli, lemon / 32

Vialone Nano risotto, zucchini, ricotta, lemon, basil / 29

Angel hair, Shark Bay crab, tomato sugo, parsley / 32

Maccheroni, braised Dorper lamb ragu, eggplant, pangrattato / 32

PESCE / CARNE

Organic chicken breast, prosciutto, sage, wild mushrooms, parmesan cream / 38

Pan-roasted market fish, crushed potatoes, broccolini, dill & caper mayonnaise / 39

Eye fillet, potato purée, kale, 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

Rocket and fennel, pickled shallot, balsamic / 12

Fries & aioli / 9

DOLCE

Tiramisu, Tuscan trifle of mascarpone, espresso coffee, zabaione / 16

Coconut panna cotta, mango, passion fruit, white chocolate granita / 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

Piave — *hard cow's milk* / 12

Gorgonzola piccante — *cow's milk, natural rind, blue* / 12

Served with local honeycomb, fruit & walnut crostini and quince paste

Selection of two / 20 or three / 30