

# POST

## ASSAGGI

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Saffron & Taleggio arancini / 12

Fresh shucked oysters, white balsamic / 27 / 54

San Daniele prosciutto & salame / 19

La Stella buffalo mozzarella, tomato, basil, garlic croutons / 19

## ANTIPASTI

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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

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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

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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

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Shaved cabbage, kale, pear, mustard and cider dressing / 14

Albany asparagus, salsa verde / 16

Rocket and fennel, pickled shallot, balsamic / 12

Fries & aioli / 9

## DOLCE

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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

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Halls Suzette — cow's milk, washed rind / 12

Pyengana Clothbound Cheddar — cow's milk, 24 month aged / 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