



### To Start...

Campari & Fresh Blood Orange 10.50

### Entree

Salumi - Prosciutto di San Daniele & Capocollo	22.50
Salad –'Bella Di Capra' Goat's Cheese, Pear, Witlof & Aceto di Moscato **	19.50
Carpaccio of Angus Beef with Horseradish Aioli & Reggiano	22.50
Green Pea & Pancetta Veloute with Seared QLD Scallops	24.50
Caramelised Pumpkin 'Lune' Ravioli – Sage & Crushed Amaretti	e 21.00 m 32.00
Cracked Pepper Spaghettini with a Sauté of Yamba Prawns, Chilli, Garlic	e 25.00 m 36.00
Pappardelle al Cinghiale – Ragu of Wild Boar	e 23.00 m 34.50

### Main

Poached Petuna Ocean Trout, Celeriac & Caper Salad - Crackling	36.00
Sardinian Hot Pot of Market Fish with Fregola Sarda	38.00
Confit of Aylesbury Duck – Savoy Cabbage, Pecorino, Pine Nuts & Madjool Date	36.00
Cotoletta Milanese - Veal Cutlet with Cavelo Nero & Meyer Lemon	37.00
Chargrilled Porcini Rubbed Bistecca con Funghi ( 36 Month Grass Fed, Free Range Angus Sirloin – Cape Grim, NW Tasmania )	38.00

### Side

'Darling Mills Farm' Salad Leaves	Potato Fries	Mashed Potato
Gratin of Cauliflower 'Parmigiano'	Green Beans, Chilli & Lemon	9.50

Crusty Italian Rolls - Panifico Giglio Bakery 1.00

*\*\* 'Bella Di Capra' is Italian for 'Beautiful Goat'. This goat's cheese from the Piedmonte region of Italy is aged for 20 days, nestled in paper and air freighted to Sydney for freshness.*

*PLEASE INFORM YOUR WAITER IF YOU SUFFER FROM ANY FOOD ALLERGY*