

Oysters Shucked to Order Fermented Chilli & Quandong	\$5 ea
Fried Zucchini Flower, Goats Milk Ricotta, Lemon Aspen, Chilli Salt	\$5 ea
Potato Cannolo, Mortadella Mousse, Balsamic Vinegar, Pistachio	\$5 ea
Local Stracciatella, Edamame, Figs, Rice & Seaweed Crisp	\$22
House Made Prosciutto, Pickled Melon, Sour Cream, Avruga Caviar	\$23
Fried Brussels Sprouts, Garlic & Potato, Mustard Crisps, Kale, Caramelised Lemon	\$19
Char Grilled Blue Mackerel, Cornichons, Bonito Mayonnaise, Finger Lime, Sea Parsley	\$25

Carnaroli Risotto - Cooked to Order \$30
Taleggio, Beetroot, Radicchio

House Made Gnocchi, Abruzzese Ragu, \$32
Native River Mint, Sorrel

Fresh Passatelli Pasta, Spicy Nduja, Mussels, \$32
Crystal Ice Plant, Native Berries

Roasted Cauliflower, Burnt Butter \$30
Smoked Hazelnut, Capers

Slow Cooked Duck Breast, Roasted Plum, \$38
Pickled Hibiscus, Purple Carrot, Radish

Char Grilled Lamb Rump, Capsicum \$36
Apple, Olive, Honey & Pine Nut Crisp

"Va Bene " 5 Course Menu \$60 + Wine \$120

"Ultra Bene" 7 Course Menu \$70 + Wine \$140

Gorgonzola Dolce, Native Honey, Walnuts, House Made Lavosh	\$15
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Fennel & Cardamon Semifreddo, Cherries, Kirch Gel, Fennel Seed Pastry	\$18
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Roasted Peach, Macadamia Pannacotta, Macadamia & Condensed Milk Crumble	\$18
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Dulce de Leche, Cornbread, Popcorn White Chocolate, Lemon Aspen	\$18
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Piccola Pasticceria	\$2
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Little Marionette Coffee Or Tippity Tea	\$5
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English Breakfast, Earl Grey, Peppermint,
Chamomile, Rooibos, Gunpowder Green,
Lemongrass & Ginger
Served with House Made Piccola Pasticceria