



SNACKS

- Grilled sea salt flatbread 9
~ add Don Bocarte anchovies {50g} + 25
~ grilled chistorra {150g} + 15
- Fried green olives, sobrassada 12
- Marinated Sicilian olives 9
- Crudités, white bean, confit leek 16
- Sydney rock oysters, peach & elderflower mignonette 6ea

STARTERS

- Fried zucchini flower, lemon balm ricotta, Silvia anchovy 10
- Steak tartare classique, potato crisps 28
- Tuna & kingfish crudo, strawberry vinegar, jicama, basil flower 29
- Tomato carpaccio, basil oil, fried capers, sourdough crumb 19
~ Add burrata + 15

CHARCOAL

- Bavette steak {250g}, eschalot butter, garden leaves 42
- Butterflied blue mackerel, fennel salsa, nduja butter, lemon 41
- Barramundi fillet {220g}, sorrel beurre blanc, salmon caviar 49

PASTA & RICE

- Linguini vongole, chilli, garden tomatoes, garlic, white wine 38
- 'Wet Marron rice' - WA marron, saffron bisque, calasparra rice 55

SIDES

- Fries, pimiento aioli 10
- Rocket, radicchio, pistachio, orange & mustard vinaigrette 14
- Broccolini, snap peas, lemon, hazelnut 14
- Beef fat potato rösti, bottarga 15

SWEET

- Smoked vanilla ice-cream, strawberries, olive oil 17

COCKTAILS

- No.1 Santa Marta limoncello, soda, prosecco 18
- No.2 Tromba blanco tequila, passionfruit, grapefruit, soda, sea salt 20
- No.3 Hickson Rd Aussie gin, blood orange, orgeat syrup, rosemary 20
- No.4 Vodka one, midori, italicus, green melon 20
- No.5 Plantation rum, blue curacao, spiced agave, pineapple 21
- No.6 Naked malt whiskey, grand marnier, coffee cream 22
- No.7 Hickson Rd Summer Cup, ginger beer, fruit salad {2p} 36

0%ABV

- Virgin pornstar ~ Naked life dry London, passionfruit, lemon, soda 16
- Dry Garibaldi ~ Naked life Italian, orange, pomegranate 15

BEER

- Estrella damm lager 4.6% {Barcelona, ESP} 10
- Avalon brewery pacific ale 4.5% {Avalon beach, NSW} 11
- Bridge & road pale ale 0% {Beechworth, NSW} 11

BUBBLES & ROSE

- Lunar Prosecco NV {Riverland, SA} 14
- André Jacquart Premier Cru Blanc de Blancs {Champagne, France} 26
- St Honorat Rosé Grenache/Cinsault 2022 {Provence, France} 19

WHITE

- Petit Couvent Obeidi/Sauvignon Blanc 2021 {Beak Valley, Lebanon} 16
- Boutin Celsiane Chenin Blanc 2021 {Loire Valley, France} 18
- Piccinin Larion Chardonnay 2022 {Venice, Italy} 19

RED

- Two Tonne Pinot Noir 2022 {Tamar Valley, Tasmania} 18
- Le Juice Fleurie Gamay 2021 {Beaujolais, France} 20
- Claus Preisinger Blaufrankisch 2022 {Burgenland, Austria} 19

{OUR COMPREHENSIVE WINE OFFERING IS ON THE TABLE}

*Indoor & alfresco dining. Cool in summer, warm in winter.
Please note there is a 10% service charge for groups of 10+
and a 10% surcharge on sundays and public holidays.*



\$65 ELVINA BANQUET

Grilled sea salt flatbread with grilled chistorra
Marinated Sicilian olives
Crudités, white bean, confit leek
Fried zucchini flower, lemon balm ricotta, Silvia anchovy

Bavette steak {250g}, eschalot butter, garden leaves
or
Barramundi fillet {220g}, sorrel beurre blanc, salmon caviar

Fries, pimienta aioli
Rocket, radicchio, pistachio, orange & mustard vinaigrette

{ add dessert for \$5 ea }

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and a 10% surcharge on sundays and public holidays.*



\$80 ELVINA BANQUET

Grilled sea salt flatbread with grilled chistorra
Marinated Sicilian olives
Fried zucchini flower, lemon balm ricotta, Silvia anchovy
Tuna & kingfish crudo, strawberry vinegar, jicama, basil flower

Bavette steak {250g}, eschalot butter, garden leaves
or
Barramundi fillet {220g}, sorrel beurre blanc, salmon caviar

Fries, pimienta aioli
Rocket, radicchio, pistachio, orange & mustard vinaigrette
Tomato carpaccio, basil oil, fried capers, sourdough crumb with burrata

Smoked vanilla ice-cream, strawberries, olive oil

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