



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

- Cuttlefish & pancetta skewer, oregano, lemon 14ea
Sweet potato, brown butter, toasted barley 24
Bavette steak {250g}, eschalot butter, garden leaves 42
Barramundi fillet {220g}, sorrel beurre blanc, salmon caviar 49

PASTA & RICE

- Linguini vongole, chilli, garden tomatoes, garlic, white wine 38
Potato gnocchi cacio e pepe, lemon zest 31

SIDES

- Fries, pimienta 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
Dark chocolate tart, orange sorbet, fennel pollen 18

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 Tromba blanco tequila, montenegro, mezcal, ginger & citrus 21
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 {Riverlands, SA} 14
Laherte Frères Ultraditional NV {Champagne, France} 29
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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