



SNACKS

- Charcoal grilled rosemary flatbread 9 df
- + white bean hummus, confit leek, paprika 9 gf df
- Marinated green Sicilian olives 9 gf df
- Fried gordal olives, sobrassada 12 df
- Sydney rock oysters, elderflower & strawberry mignonette 6ea gf df
- Yellowfin tuna tostada, horseradish, pickled onion, anchovy oil 9ea df
- Silvia anchovies, mount zero olive oil, thyme 12 gf df
- Fried zucchini flower, lemon balm ricotta, anchovy 10ea

STARTERS

- Elvina charcuterie, house accompaniments 32
- Chicken liver parfait, sweet & sour currants, pedro ximenez jelly 22
- Kingfish tataki, tomato water, olive oil, rose vinegar 29 df
- Yamba king prawn, fermented chilli butter 13.5ea gf
- Grilled broccoli, smoked butter, stracciatella, macadamia, pangrattato 24

PLATES

- Market fish (180g), eggplant caponata, fennel salad, lemon 39 gf df
- Charcoal grilled steak, eschalot butter, garden leaves
 - ~ 250g Black Angus MB2+ Bavette 42 gf
 - ~ 300g Souther Prime Ribeye Cutlet 62 gf
- Slow cooked lamb shoulder, salsa verde, mint yoghurt, garden peas 44 gf

PASTA

- Spaghetti vongole, cherry tomatoes, garlic, chilli, bottarga 36 df
- Potato gnocchi, sage, burnt butter, meyer lemon, parmesan 31

SIDES

- Fries, pimiento aioli 10 gf df
- Rocket, radicchio, pistachio, orange & mustard vinaigrette 14 gf df
- Runner beans, butter beans, olive oil, almonds 14 gf df

SWEET

- Tiramisu, pistachio, amaretto crumb 16
- Glazed plum tart, fruit compote, citrus & elderflower ice cream 17

GF: gluten free DF: dairy free

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Indoor & alfresco dining. Cool in summer, warm in winter.
Please note there is a 10% service charge for groups of 10+
a 10% surcharge on Saturdays, Sundays and 15% on public holidays
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