

SANTINI PANE 8
Organic Sourdough + Pepe Saya Butter

ANTIPASTI

MARKET FRESH OYSTERS 38 / 76
White Balsamic + Shallot + Lemon

WOOD FIRED ABROLHOS ISLAND SCALLOP each 12
Citrus + Garlic + Chive Butter

CRISPY ZUCCHINI BLOSSOM FRITTI 26
Ricotta + Pumpkin Hummus + Chilli Honey + Parsley Salad

PECORINO 22
20 Month Aged Pecorino + Local Honey + Young Marjoram + Fat Grissini

CALABRIAN SALT BAKED BEETROOT SALAD 25
Pomegranate + Chicory + Caramelised Red Onion Sherry Vinegar + Molasses + Olive Oil

RAW SNAPPER 30
Orange + Capers Gremolata + Shallot + Fennel Pollen + Black 275 Cold Press Canola

WOOD GRILLED ABROLHOS ISLAND OCTOPUS 30
Spiced Labneh + Pickled Fennel + Green Olive + Capers + 'Nduja Oil + Lemon

BURRATA 28
La Deliza Latticini Burrata + Marmellata Di Pomodoro + Saba + Olive Oil

PASTA

SPAGHETTI AGLIO E OLIO 30
Dried Red Pepper + Garlic + Lemon + Italian Parsley + Parmesan + EVOO

GNOCCHI 39
Pancetta + Green Pea + White Vermouth + Oregano

SQUID INK RISOTTO *Served Tableside* 42
Flash Seared Squid + Fish Roe + Lemon + Parsley Salad

CASARECCE 38
Italian Pork Sausage Ragu + Cavolo Nero + Orange + Chilli

CRAB LINGUINE 42
Blue Swimmer Crab + Tomato Passata + Cognac Garlic + Chilli + Basil

PRINCIPALE

PAN SEARED SHARK BAY SNAPPER 54
Shark Bay Snapper + Grape Tomato + Olives + Capers + Anchovies + Garlic + Olive Oil

TOOTHFISH 89
Glacier 51 Toothfish + Fennel + Clams + Mussels + Prawns + Butter Sauce

WOOD FIRED LAMB RUMP 56
West Coast Lamb Rump, Avon Valley WA Italian Potatoes + Capers + Lemon Balsamic + Parsley + Mustard Gravy

WAGYU RUMP CAP 99
Full Blood Wagyu MB+9, Mayura Station, Limestone Coast SA, 250g + Fermented Black Garlic Sauce

NEW YORK SIRLOIN 64
Pasture Fed MB2+, O'Connor Beef, Gippsland VIC, 300g Lemon + Rosemary Butter

THE QT RIB EYE 85
Grass Fed MB2+, O'Connor Beef, Gippsland VIC, 350g Lemon + Rosemary Butter

CONDIVIDERE

VEAL CHOP 'PARMIGIANA' *Limited Availability* 106
White Rock Milk Fed Veal, Western Australia 500g Buffalo Mozzarella + Vodka Tomato Passata + Pecorino + Basil

ROASTED WAGIN DUCK 105
Dry Aged Wagin Duck Crown + Pink Pepper + Grappa – Sour Cherry Sauce

SALT CRUSTED 'BISTECCA ALLA FIORENTINA' 165
Grain Fed MS4, O'Connor Beef, Gippsland VIC 1kg + Lemon + Rosemary Butter

PIZZA

ROSSA

SAN MARZANO TOMATO & BASIL 32

Fior Di Latte + 20 Month Pecorino

DIAVOLA 36

Fior Di Latte + San Marzano Tomato
Spicy Salami + Olives + Chilli Honey

BIANCA

FUNGHI 36

Wild Mushroom + Provolone + Black Truffle + Thyme

DRY CURED PORK SAUSAGE 34

Fior Di Latte + Caramelised Onion + Potato + Parsley

'CACIO E PEPE' CLAMS 39

20 Month Aged Pecorino + Mozzarella +
Stracciatella + Pancetta + Lemon

INSALATA + CONTORNI

AUTUMN LEAVES 14

Herbs + Shallots + Citrus Vinaigrette

PEA SALAD 16

Lemon Ricotta + Mint + Shallot + Lemon Dressing +
Ricotta Salata

GREEN BEANS 16

Fermented Chilli + Almonds + Salsa Erbe

CRISP ITALIAN POTATOES 12

Rosemary + Garlic

BONE MARROW 22

Wood Roasted Bone Marrow + Sicilian Caper + Parsley Salad

DOLCI

TIRAMISU '1988 RECIPE' *Served Tableside* 24

Espresso + Mascarpone Crème + Lots of Alcohol

CANNOLI 21

Raspberry Crema + Raspberry Sugar

RUM BABA 22

Whipped Mascarpone + Tonka Bean

'SFINGI' DONUT 18

Green Raisins + Cinamon Sugar

SORBETTO DI ARANCIA 16

Orange Sorbet

FORMAGGIO 42

Capra Foglia Noce + Gorgonzola Piccante DOP

Blackall Gold Washed Rind + Honeycomb

Chutney + Grissini + Lavosh + Oat Biscuits