



## MENU della TRADIZIONE

MENU EXPERIENCE \$ 85 PP

### ANTIPASTO

#### CARPACCIO DI PESCE SPADA

*Kingfish crudo, black beans, spices, sesame dressing*

#### AMAZON STATE CANNOLO

*Ricotta, peas, mint, citrus, smoked almond*

#### ANATRA

*Crumbed duck, herbs, parmesan, black garlic emulsion*

#### FEGATINI DI POLLO

*Parfait tart, crispy skin chicken, port jelly*

#### 'TUTTI I GIORNI'

*Baked in-house focaccia, whipped butter*

### PASTA FATTA A MANO

#### RAVIOLI RIPIENI

*Gruyere, braised leeks, butter, parmesan*

### BISTECCA

*Sharing*

OMUGI SCOTCH FILLET 350GR

HAND CUT CHIPS

GARDEN SALAD

### FORMAGGIO

#### TÊTE DE MOINE

*Honey, walnuts, bread*

### DOLCE

*Sharing*

TIRAMISÙ

### ABBINAMENTO

TRADIZIONALE WINE \$ 65 / AMAZON COCKTAILS \$55 / ASTEMIO \$40

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*Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.*



## ANTIPASTO DI MARE

FRESHLY SHUCKED ON ORDER OYSTER \$6.00EA

*Pacific or Sydney Rock*

*Served on crushed ice, shallot vinaigrette*

CAVIAR 30GR

OSCIETRA 'SAN GREGORIO DE POLANCO' \$180.00

*Potato blinis, mascarpone, grated egg yolk, chives, cornichons, shallots*

SALMON EGGS 'YARRA VALLEY' \$85.00

*Potato blinis, mascarpone, grated egg yolk, chives, cornichons, shallots*

KINGFISH CRUDO \$22.00

*Citrus dressing, finger lime, jalapeno*

FRITTO MISTO \$28.00

*Calamari, soft shell crab, gribiche salsa*

## FROM THE CHARCOAL FIRE 'JOSPER' OVEN

HERVEY BAY SCALLOP \$12.00EA

*In half shell, herb and garlic butter, toasted breadcrumbs*

TIGER PRAWNS \$15.00EA

*Garlic butter, lemon*

FRESH ROCK LOBSTER MP

*Half or whole, crustacean butter, lemon*

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## ANTIPASTO DI MONTE

### STUZZICHINI

MUSHROOMS & TRUFFLE ARANCINI	\$6.00EA
PROSCIUTTO & PECORINO CROCCHETTE	\$6.00EA
MARINATED MOUNT ZERO BLACK OLIVES	\$11.00
'TUTTI I GIORNI' BAKED IN-HOUSE FOCACCIA & WHIPPED BUTTER	\$12.00

### SALUMI DELLA CASA

#### 'Berkel' sliced on order

MORTADELLA	\$14.00
CAPOCOLLO	\$14.00
PROSCIUTTO SAN DANIELE	\$18.00
NDUJA 'SALAME CALABRESE PICCANTE'	\$15.00
WAGYU BEEF BRESAOLA	\$22.00
SELEZIONE SALUMI MISTI	\$75.00

BURRATA	\$19.00
<i>Smoked caponata, extra virgin olive oil, aged Modena balsamic vinegar</i>	

ROAST BEETROOTS	\$19.00
<i>Goat curd, basil, white balsamic vinegar</i>	

TARTARE DI MANZO	\$32.00
<i>Wagyu beef tartare, organic egg yolk, potato crisp</i>	

LILYDALE CHICKEN LIVER PARFAIT	\$20.00
<i>Port reduction, crumpets</i>	

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## PASTA E RISOTTO

### IN-HOUSE MADE TRADITIONAL PASTA

CASARECCE ALLA NORMA	\$32.00
<i>Eggplant, tomato, basil, salted ricotta</i>	
GNOCCHI DI PATATA E REGGIANO	\$35.00
<i>Stracciatella, basil pesto, cherry tomato, primavera vegetables</i>	
PAPPARDELLA DEL GIORNO	\$39.00
<i>Ragu' of the day, bone marrow emulsion, Parmigiano Reggiano</i>	
LINGUINE AL NERO CON GAMBERONI	\$50.00
<i>Squid ink linguine, prawns, 'Caciucco Livornese' seafood sugo</i>	
RISOTTO DI ARAGOSTA	\$60.00
<i>Lobster, saffron, lobster salsa</i>	

### CONTORNI

GEM LETTUCE	\$12.00
<i>Vinaigrette dressing</i>	
GRILLED ASPARAGUS	\$15.00
<i>Romesco salsa, salted ricotta</i>	
HAND CUT CHIPS	\$12.00
<i>Rosemary salt</i>	

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## SECONDI

### IN-HOUSE DRY AGING PREMIUM CUTS STEAK SELECTION

*All steaks are served with red wine Chianti sugo*

#### SHER WAGYU

Since 1991, Central Victoria awarded producer, farming full blood & crossbred Wagyu, over 400 days grain fed

200GR GRAIN FED EYE FILLET 6+ MS \$65.00

#### OMUGI

'Japanese by name, Australian by nature'

Since 1988, astonishing NSW producer, farming full blood Black Cattle Omugi Beef, over 150 days barley fed

300GR GRAIN FED SIRLOIN \$55.00

#### O'CONNORS

Over decades, pristine producer from Gippsland, farming British Bred Black Angus and Hereford over 350 days rye grass fed

1.4KG GRASS FED TOMAHAWK \$200.00

1.1KG PASTURE FED T-BONE \$160.00

HALF CHARCOAL 'LILYDALE' CHICKEN \$36.00

*Carrot puree, burn lemon, soft herbs salad*

MAIALINO \$45.00

*Slow cooked pork belly, beetroots relish, quince, red cabbage salad*

CHEF GONE FISHING MP

*Ask our friendly staff the fish 'catch of the day'!*

ROASTED PUMPKIN \$25.00

*Salsa agrodolce, toasted hazelnuts*

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