

## Autumn

### OYSTERS

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**Seasonally sourced** freshly shucked & served natural, Campari dressing 5e

### CRUDO

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**Tuna carpaccio** roasted sesame dressing, pickled jalapeno & celery 26

**Steak tartare** guindillas, shallots, capers, egg yolk, potato crisp 26

### SMALL PLATES

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**Flour House sourdough** CopperTree Farm cultured butter 10

**Norcia salami by De Palma** balsamic fig jam 24

**Sicilian Nocelara green olives** mixed & marinated 10

**Yurrita anchovies** whipped ricotta, cucumber, fried bread (2) 18

**Torn buffalo mozzarella** honey roasted grape, Alto extra virgin olive oil 28

**Beetroot ravioli** goats cheese, hazelnut, brown butter, sage (2) 18

**Croquettes** corn & manchego, nduja mayo (2) 18

**Lobster roll** Marie Rose dressing, milk bun (1) 16

**Crab taco** king crab, kohlrabi, avocado, chilli, lime & coriander (1) 14

**Grilled octopus** caramelised black pepper dressing, lemon aioli 28

**Shark Bay scallops** kelp butter, croutons (2) 22

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### PASTA

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*Available 12-3PM & 5-10PM*

**Gnocchi** white wine braised lamb shoulder, tomato, cavalo nero, ricotta salata 40

**Paccheri** slow braised beef cheek, Ligurian olives, grana padano 38

**Linguine** blue swimmer crab, peperoncino 42

**Risotto** prawn, crustacean bisque, saffron butter, bottarga 44

### MAINS

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*Available 12-3PM & 5-10PM*

**Scotch fillet** 300g, 150 day grain fed, charred cabbage, Sangiovese jus 60

**Ravens Creek pork cotoletta** sauteed spinach, seeded mustard & caper sauce 44

**Duck breast** cauliflower puree, fennel & pine nut agro dolce, duck jus 46

**Fish du jour** wait staff to advise MP

### SIDES

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**Pommes frites** 12

**Coral lettuce** palm sugar vinaigrette 12

**Roasted zucchini** goats curd, pickled onion, pistachio 14

**Brussels sprouts** lemon tahini 15

### KIDS

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*Eat free between 5-6PM*

**Pasta** with choice of napoli, bolognese OR butter sauce 21

**Steak fillet** with chips OR salad 23

**Battered fish fillet** with chips OR salad 23

We are committed to sourcing produce with complete consideration for sustainability and quality.  
Our fish is native, sustainably farmed or wild caught using environmentally friendly methods.  
We source produce from local suppliers which results in better tasting, seasonal dishes.  
We are dedicated to accommodating dietary requirements with prior notice.

Please note a 10% surcharge applies on Sundays and 15% on public holidays

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### DESSERT

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<b>Tiramisu</b>	16
savoiardis, mascarpone, cacao, coffee	
<b>Earl grey Bavarian cream</b>	18
bergamont curd & gel	
<b>Pistachio &amp; raspberry tart</b>	18
raspberry frangipane & gel, pistachio praline & ganache	
<b>Banoffee mousse cake</b>	16
banana toffee, coffee ice cream, crumble	
<b>Affogato</b>	10
with liqueur	+ 8

### CHEESE

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Rotating selection, served with seasonal fruit paste, seeded crackers	
<b>Single serve (30g)</b>	12
<b>Selection of three (30g each)</b>	32

### SWEET, FORTIFIED & DIGESTIVES

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2018 Royal Tokaji 'Blue Label' Aszu HU	19
Yalumba 'Antique Tawny', Eden Valley SA	14
NV Valespino Pedro Ximenez, Jerez SP	12
Agricola Ballarin Grappa, Piedmont IT	18
Capa Grappa Invecchiata, Piedmont IT	50
Deau 'Black' Rare XO, Cognac FR	29
Amaro Camatti, Genoa IT	16

For more option, please consult our full beverage list

### COCKTAILS

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<b>Sgroppino</b>	23
seasonal sorbet, Italicus, limoncello, prosecco	
<b>Espresso Martini</b>	22
vodka, coffee, Mr. Black, sugar	