

— SIR MIX-A-LOT, 1992
“My anaconda don't.”



E A T S

all our speciality dishes can be shared amongst friends

CHEF'S SELECTION // 28

soft, hard, blue cheese, pane carasau, honey

CURED MEATS // 26

*air dried wagyu bresaola, pancetta arrotolata, wild boar salami,
pickled vegetables, pane carasau*

BLACK FIG SALAD (V, GF) // 15

witlof, gorgonzola, mint, almonds

BEETROOT CARPACCIO (V, GF) // 12

stracciatella, marjoram, hazelnuts

CRUDO (GF) // 19

ocean trout, pickled fennel, bitters dressing

BURRATA (V) // 21

heirloom tomatoes, fig vino cotto, toasted farro, smoked salt

D E S S E R T S

BUTTERMILK PUDDING // 15

marsala poached pears, walnut biscotti

CHOCOLATE MASCARPONE MOUSSE // 15

figs, chocolate cookie crumb

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CURED MEATS // 26

air dried wagyu bresaola, pancetta arrotolata, wild boar salami, pickled vegetables

CRUDO // 21

kingfish, 'nduja salumi, shallots, lemon verbeena oil, pangrattato

BEETROOT CARPACCIO (V, GF) // 12

stracciatella, marjoram, hazelnuts

BURRATA (V) // 21

heirloom tomatoes, fig vino cotto, toasted farro, smoked salt

FENNEL & PEAR SALAD (V, GF) // 17

pecans, pickled eschallot, celery seeds, montasio

SCALLOPS (GF) // 19

cauliflower puree, pancetta, daikon, pomegranate

BRAISED PORK CHEEKS // 32

fregola, barley, preserved lemon, rainbow chard

HAND-CUT PAPPARDELLE // 26

lamb shoulder ragu, parmigiano-reggiano

RICOTTA GNOCCHI (V) // 26

king brown mushrooms, brown butter, tarragon, amaretti, pecorino

BUTTERNUT PUMPKIN (V, GF) // 21

pinenuts, currants, sage, chevre, sorrel

ITALIAN SAUSAGE (GF) // 30

broccolini, chickpeas, chilli, oregano, monte veronese

CHICKEN INVOLTINI (GF) // 24

pancetta, fire roasted capsicum, smoked mozzarella, lemon polenta, agro dolce

BISTECCA ALLA FIORENTINA // 76

1kg t-bone, confit garlic butter, cavolo nero (please allow 30 minutes)

D E S S E R T S

BITTER CHOCOLATE TART // 15

maple pecan praline, beer ice cream

SALTED CARAMEL MOUSSE // 15

popcorn brittle, dulce de leche, cream

– KENDRICK LAMAR, 2012
“Pool full of liquor, then you dive in it.”



C H E E S E

SERVED WITH SEASONAL FRUIT, HONEY, PANE CARASAU & OLIVE OIL BREAD
HARD/SEMI HARD

MONTE VERONESE MAIGA DOP (COW) // 8
verona, italy

APPENZELLER ALPAGE (COW) // 12
Switzerland

MAFFRA AGED CLOTH CHEDDAR (COW) // 10
gippsland, australia

INFOSSATO (SHEEP) // 12
campania, italy

TOMA QUATTRO LATTE (COW, GOAT, SHEEP, DONKEY) // 10
lombardy, italy

BERNER HOBELKASE AOC (COW) // 10
bern, switzerland

L'ETIVAZ AOC (COW) // 10
l'etivaz, switzerland

OCELLI TESTUN AL BAROLO (SHEEP/GOAT) // 12
piedmont, italy

CUISE MALT D'ORZO & WHISKEY (COW/GOAT) // 14
piedmont, italy

CROAGH PATRICK CHEDDAR (COW) // 12
county waterford, ireland

WYFE OF BATH (COW) // 10
bath, england

OLD WINCHESTER (COW) // 12
salisbury, england

– BEYONCÉ, 2013
“I woke up like this.”



C H E E S E CONT.

SOFT/SEMI SOFT/BLUE

PETIT HELETAR (SHEEP) // 8
midi-pyrenees, france

BRILLAT-SAVARIN (COW) // 10
normandy, france

PENNY BU (BUFFALO) // 12
bergamo, italy

BRIE DE MEAUX (COW) // 10
seine-et-meaux, france

ROBIOLA (GOAT) // 10
piedmont, italy

SLACK-MA-GIRDLE (COW) // 14
gloucestershire, england

FLEUR DE MAQUIS (SHEEP) // 10
corsica, france

TOMME CHEVRE CENDRE (GOAT) // 12
pays de la loire, france

BLUE

COLSTON BASSET SHROPHIRE BLUE (COW) // 8
nottinghamshire, england

DEVON BLUE (COW) // 10
devon, england

RIVERINE BLUE (BUFFALO) // 10
gippsland, australia

CROZIER BLUE (SHEEP) // 10
tipperary, ireland