

STARTERS	CRISPY POLENTA 	\$85
	Tomato Aioli Parmigiano Pecorino Pistachio	
	WELSH RAREBIT	\$85
	Sourdough Onion Provolone Montacio Anchovy	
	BURRATA 	\$115
	Balsamic Strawberry Endive Nut Mix	
	CHARRED MACKERAL	\$165
	Pumpkin Gazpacho Pickled Pepper Nut Puree	
	KOHLRABI FETTUCCINI 	\$128
	Green Apple Greek Yoghurt Pomegranate Nut Mix	
	CLAMS 2.0	\$138
	Kaffir Lime Leaf Oil Charred Carrot Broth Nut Puree	
PASTA	CHILI GARLIC TAGIATELLE  	\$158
	Datterino Tomatoes Dried Chili	
	ROASTED PUMPKIN RAVIOLI 	\$178
	Pistachio Cream Pickled Pumpkin Sundried Tomato	
	MORELS PAPPARDELLE 	\$188
	Cream Port Wine Aged Parmigiano	
	SHELLFISH TAGLIATELLE	\$198
	Tiger Prawns Blue Crab Datterino Tomatoes	
	OXCHEEK PAPPARDELLE	\$178
	Port Wine Bell Pepper Aged Parmigiano	
	CASA CARBONARA	\$168
	Pappardelle Mixed Peppercorns Guanciale	
MAIN	CATCH OF THE DAY	\$215
	Riesling Fish Consommé	
	WAGYU PICANHA	\$358
	SRF Black Label Horseradish Butter Mash Beef Jus	
	LAMB RACK	\$308
	Honey Lemon Butter Mint Oil Fried Potatoes	
	PERI PERI CHICKEN	\$228
	Italian Spring Chicken (Whole) Peri Peri Marinade	
	EGGPLANT CAPONATA 	\$178
	Fried Duck Egg Shoestring Fries	
SIDES	SOURDOUGH with Pistachio Butter	\$45
	MASHED POTATO Butter, Idaho Potato	\$45
	ROASTED PUMKIN Nut Puree, Chopped Parsley	\$55
	ROASTED DATTERINO TOMATOES	\$65

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE