

GRANA

BREAD & DAIRY

House Made sourdough **ciabatta**, parmesan butter 4pp

Milled onsite with heritage grains from Gunnedah

Crescenza **focaccia** di recco, olive oil 18

Stracchino cheese in thin layers of olive oil bread

Add prosciutto 14

Burrata, oxheart tomato, watermelon, basil 27

Mozzarella pocket filled with cow's milk cream

Stracciatella, stone fruit, hazelnut, mint 26

Thin strands of hand pulled mozzarella

Whipped ricotta & red pesto crostino 10ea

Ricotta with sundried tomato pesto on charred House Made bread

PASTA

Capelli, broccoli, lemon, chilli, pangrattato 25

Thin strands of "angel hair" egg dough

Add spanner crab 16

Add ½ charred bay lobster tail 39

Spinach & smoked mascarpone **tortelloni**,

burnt honey butter, asparagus 32

Soft hand filled egg pasta dumplings

Fusilli, king prawn, pistachio pesto, cavolo nero 36

Spindle shaped semolina dough

Squid ink **tagliatelle**, shaved local calamari, 34

garlic chilli, lemon

Long, flat ribbon shaped ink infused strands

Gigli, lamb ragu, peperoncini, ricotta salata 32

Fluted pasta with ruffled edges hand rolled as a flower

Gluten Free Pasta available 3pp

3% gratuity is added to all bills.

10% service charge replaces the gratuity for groups of 8 or more.

SEAFOOD

Freshly shucked **oysters**, spiced fennel mignonette 6ea

Sydney rock oysters, NSW

Kingfish crudo, tomato dressing, 28

capers, green chilli

Spencer Gulf, SA

Yellowfin **tuna** tartare, avocado, grapefruit, black pepper 29

Bermagui, NSW

Citrus glazed **king prawns**, 39

green tomato salsa, charred piadinas

Skull Island, NT

Blue Eye fillet, white balsamic cream, 46

hazelnut salmoriglio

Coffs Harbour, NSW

Tuscan spiced **swordfish** chop MP

& smoked tomato butter

Mooloolaba, QLD

MARKET

Red baby cos, italian dressing, pecorino, pangrattato 14

Charred **broccoli**, smoked almond, chilli, citrus dressing 16

Hand cut **chips**, rosemary salt 14

Eggplant cotoletta, chickpeas, 25

parmesan, cashew cream

Smoked **cauliflower**, farro, rocket & macadamia pesto 24

Take our bread home 12

House baked daily

MEAT

Smoked **raw beef**, charred bread, sour cream, watercress 29

Glen Innes, NSW

Free-range **chicken** saltimbocca, charred leeks, 43

marsala sauce, sage

Byron Bay Hinterland, NSW

Pork cotoletta, pickled kohlrabi & mustard leaf, 42

lemon caper butter

Ebenezer, NSW

Slow cooked **lamb** shoulder, Etruscan sauce, 46/92

spiced yoghurt

Margra Lamb, Oberon, NSW

400g grain-fed Angus **scotch** fillet tagliata, 69

rainbow chard, salsa verde

Riverina District, NSW

42 day dry aged Brooklyn Valley **bistecca**, MP

parmesan, broad leaf rocket, lemon

Gippsland, VIC

AFTER

Whipped ricotta & candied orange **cannolo** 7

Cherry misu 18

Macadamia **sorbetto**, 15

Lime & Geraldton wax granita

Mango cheesecake **millefoglie** 18

Sheep yoghurt gelato

Strawberry & hibiscus **pavlova** 16

Stracciatella gelato **affogato** 15

Grana **cheese**, preserves, lavosh 32