

Pane e ricotta \$14

Carta di musica, freshly made ricotta with truffle abbamele and a selection of olives

PRIMI

Ostriche con condimento al balsamico bianco e scalogno \$4

Claire de lune bouton rock oyster - freshly shucked, with white balsamic and eschallot dressing

Assaggi di tonno \$27

Yellow fin tuna seared with bottarga, tuna bresaola, and raw tuna with pomegranate

Terrina di pollo e paté di fegatini con carciofi e finocchi in agrodolce \$27

Terrine of free range chicken and hazelnuts, with duck liver paté, marinated artichokes and pickled fennel

Piccolo fritto di filetti di pesce, gamberi e calamari con maionese al peperoncino affumicato \$26

Lightly battered local fish fillets, fried calamari, school prawns and smoked chilli aioli

Gamberoni, carciofi e pomodorini leggermente piccanti con fregola \$27

Sautéed prawns with baby globe artichokes, fregola, tomato and chilli

Quaglia ripiena di fegatini, patate e dragoncello \$27

De-boned quail wrapped with pancetta, stuffed with chicken livers, potatoes, tarragon, and a touch of chilli,
served with eggplant caponata

Spghettini al limone con vongole e bottarga \$27

Lemon spghettini with vongole and bottarga

Culurzones con burro, salvia e salsa di tartufo \$26

Ravioli of potato, mint and pecorino served with butter, sage and a touch of black truffle

Risotto con calamaretti (con o senza bottarga) \$26 or \$29

Risotto of finely diced Hawkesbury River squid and caramelised fennel
(with the option of shaved Sardinian bottarga)

Malloreddus allo zafferano con ragu` di coniglio \$26

Sardinian shell pasta with braised Macleay Valley rabbit, mirto and broad beans

SECONDI

Porchetto arrosto e salsiccia fatta da noi \$43

Oven roasted suckling pig - various cuts, served on the bone together with traditional farm house suckling pig sausage and condiments
(This dish is slow roasted for several hours - availability may be limited)

Sella di agnello con fregola, pistacchi e selezione di verdure \$38

Lamb rump with roasted baby vegetables, pistachios, fregola and Monica jus

Vitello da latte con fantasia di porcini e salsina al profumo di basilico \$42

Milk fed veal tenderloin with herb crusted porcini mushrooms, porcini cream and roasted garlic

Dentice alla Vernaccia di Oristano e olive verdi \$39

Whole baby snapper oven baked with Vernaccia and green olives

Zuppa del pescatore \$45

A selection of fresh shellfish, scampi, Spring Bay mussels, vongole and fish in a rich tomato broth, served with carta di musica

Trancio di Mulloway, pure` di finocchio, asparagi al vapore e olive Taggiasche \$42

Pan fried Mulloway with caramelised baby fennel puree, asparagus tips and Taggiasca olive dressing

CONTORNI

Verdure di stagione \$9

Seasonal vegetables

Patate arrosto con erbe \$9

Roast potatoes with fresh herbs and sea salt

Insalata mista condita con aceto di barbera e olio extra vergine \$10

Salad of baby cos, radicchio and cucumber with Barbera wine vinegar and extra virgin olive oil

Insalatina di pomodori e basilico \$12

Salad of heirloom tomatoes and basil with aged balsamic vinegar and extra virgin olive oil