



CICCHETTI & WOOD OVEN BREADS

FOCACCIA DI PATATE & BLACK OLIVE BUTTER	16.5	PANE MISTO - FOCACCIA, GRISSINI, SOURDOUGH	16.5
LOBSTER CROQUETTES (2)	22.5	TUNA 'NDUJA & ANCHOVY CROSTINI (ea)	16.5
CACIO E PEPE POLENTA, SPICY AIOLI	18.5	ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO (4)	22.5
CAVIAR CANNOLO, BACCALA CREMA (ea).	24.5	SPANNER CRAB CROUSTADE, CAVIAR (ea)	19.5

MOZZARELLA & SALUMI

FRESH 'PODERE DEI LEONI' MOZZARELLA DI BUFALA CAMPANA D.O.P ITALY
OUR MOZZARELLA IS AIR-FREIGHTED WEEKLY, MADE BY ARTISANS AND SUPPLIED TO US EXCLUSIVELY

BURRATA VERDURE PEAS, SALSA VERDE 34.5	SALUMI MISTI - PIZZA FRITTA SAN DANIELE, WAGYU BRESAOLA, MORTADELLA, BUFALA MOZZARELLA, OLIVES 48.5	PROSCIUTTO SAN DANIELE BUFALA MOZZARELLA, GRISSINI 46.5	BUFALA ALLA CAPRESE BUFALA MOZZARELLA, CHERRY TOMATOES, BASIL, LIGURIAN OLIVES 39.5
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CRUDO

TUNA TARTARE HAND-CUT YELLOWFIN TUNA AVOCADO, CHILLI 38.5	KING SALMON RUCOLA SALAD, LEMON OLIVE OIL, CAPERS 36.5	CRUDO AMERICANO HOKKAIDO SCALLOP, YELLOWFIN TUNA, TOMATO CITRUS PONZU 46.5
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PRIMI PIATTI

HAND-CUT EYE-FILLET STEAK TARTARE, MUSTARD, POTATO CHIPS	38.5
OCTOPUS CARPACCIO	43.5
FRITTO MISTO, CALAMARI, SHRIMP, HOUSE TARTARE	42.5
GRILLED CALAMARI, OLIVE TAPENADE, LIMONE	42.5
SPANNER CRAB SALAD, HAND PICKED CRAB, AVOCADO, BUTTER LETTUCE	47.5
GRILLED CHICKEN PAILLARD, SNOW PEA, RUCOLA, BUFFALO MOZZARELLA	36.5

HANDMADE PASTA

RIGATONI, WAGYU BEEF & PORCINI RAGÙ.	45.5
LOBSTER AGNOLOTTI, SAUCE AMERICAINE (5).	48.5
BUFALA RICOTTA RAVIOLI, LEMON, BOTTARGA	39.5
LINGUINE AGLIO E OLIO, SPANNER CRAB.	49.5
SCAMPI ALLA VENEZIANA, SAFFRON PILAF	66.5
CHESTNUT MUSHROOM & TRUFFLE RISOTTO	62.5

SECONDI

GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL	72.5	VEAL SCALOPPINE AL LIMONE	62.5
JOHN DORY EN CROUTE, CHAMPAGNE CAVIAR SAUCE	68.5	BISTECCA DI CAVOLFIGIORE, CAULIFLOWER STEAK, WHITE BEAN, PARSLEY SALAD.	39.5
BBQ KING PRAWNS, TOMATO, CHILLI (4)	74.5	VEAL COTOLETTA ALLA MILANESE 350G	78.5

SPECIALI TO SHARE

OSSO BUCO ALLA MILANESE SLOW-COOKED VEAL, SAFFRON RISOTTO 68 / 135	SOUTHERN ROCK LOBSTER TAGLIOLINI HAND CUT PASTA, TOMATOES, CHILLI HALF 185 / WHOLE 360
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BISTECCA FROM THE GRILL

SIGNATURE CUT

BISTECCA PEPE VERDE CHATEAUBRIAND 500G MB2+ COGNAC & GREEN PEPPERCORN 185	BISTECCA FUNGHI E CIPOLLE HANGER STEAK 400G CHAUVEL CITRUS-FED MUSHROOM & SHALLOT 135	BISTECCA PIZZAIOLA TENDERLOIN 500G MB2+ RICH TOMATO SUGO, CAPERS, OLIVES, OREGANO 165
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ON THE BONE

BISTECCA ALLA FIORENTINA 1.2KG RIVERINE PREMIUM MB2+ 220	RIB-EYE 600G PRIVATE SELECTION 135	NEW YORK CUT STRIPLOIN 700G DRY AGED CHAUVEL CITRUS-FED MB6-7 285	RIB-EYE 1KG KIDMAN PREMIUM MB4-5 245
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SINGLE CUT

NEW YORK STRIP 300G RIVERINE PREMIUM MB2+	68.5
EYE FILLET 200G CENTRE CUT PASTURELANDS GRASS-FED.	71.5
SCOTCH FILLET 350G PASTURELANDS GRASS-FED	75.5

WAGYU

EYE FILLET 200G CHAUVEL CITRUS-FED PURE BRED MB9+	135.5
BAVETTE 300G 2GR FULL-BLOOD MB6-7	110.5
SIRLOIN 200G CHAUVEL CITRUS-FED PURE BRED MB9+	145.5

CONDIMENTI

RED WINE & SHALLOT / BEARNAISE / GREEN PEPPERCORN & COGNAC
SELECTION OF MUSTARDS & HORSERADISH

CONTORNI

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC	17.5	GREEN BEANS, PESTO GENOVESE	17.5
HOUSE FRIES AMERICANO.	15.5	BRAISED PEAS, PANCETTA.	18.5
QUATTRO FORMAGGI, MAC & CHEESE.	26.5	INSALATA DI CAVOLO, SHAVED CABBAGE, PEA, REGGIANO	23.5
CAULIFLOWER GRATIN, LIMONE, CHIVES	22.5	ICEBERG WEDGE, GORGONZOLA DOLCE, SHALLOT	22.5
SPINACI, CHILLI, OLIVE OIL, LIMONE.	16.5	INSALATA MISTA, RUCOLA, CHERRY TOMATO, REGGIANO	18.5

BAR MENU

12PM UNTIL LATE

LE CHEESEBURGER

'A LA MAISON BÂTARD'
SERVED WITH FRIES
26.5

PICCANTE FISH BURGER

SWORDFISH, TUNA, PANCETTA, CHEESE
SERVED WITH FRIES
28.5

SPANNER CRAB SALAD

HAND PICKED CRAB, AVOCADO, BUTTER LETTUCE
47.5

SALUMI MISTI

PIZZA FRITTA, SAN DANIELE, WAGYU BRESAOLA,
MORTADELLA, BUFALA MOZZARELLA, OLIVES
43.5

CICCHETTI & ANTIPASTI

LOBSTER CROQUETTES, AIOLI (2)	22.5
AMERICANO PIZZA FRITTA	14.5
CACIO E PEPE POLENTA, SPICY AIOLI	18.5
TUNA 'NDUJA & ANCHOVY CROSTINI (ea)	15.5
ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO (4) .	22.5
SPANNER CRAB CROUSTADE, CAVIAR	19.5
HOUSE FRIES, SEA SALT	15.5



OYSTER BAR SELECTION

N°1 OYSTERS 7.5ea
ROCK Merimbula, NSW
PACIFIC Coffin Bay, SA

N°2 OYSTERS 8ea
MOONLIGHT KISS Batemans Bay, NSW
ROCK Wapengo, NSW

N°3 SPECIALI 8.5ea
CLAIR DE LUNE
Batemans Bay, NSW

OYSTER SPECIALI

ROCK OYSTER 12.5ea
GINGER DRESSING,
CAVIAR

ROCK OYSTER 12.5ea
PROVOLONE, PROSCIUTTO,
PECORINO

CAVIAR

SIBERIAN 145 (50g) 290 (125g)

OSCIETRA ROYALE 180 (50g) 380 (125g)

OSCIETRA IMPERIAL 330 (50g) 680 (125g)

GRANDE AMERICANO CAVIAR SELECT 1350 (500g)

Served with Signature Accompaniments
Potato Crisps & Crème Fraîche



Grill Americano

TIRAMISÙ AMERICANO

SERVED TABLESIDE

28.5

AMERICANO VANIGLIA MERINGATA CLASSICA

VANILLA MERINGUE CAKE

23.5

PROFITEROLE CON NOCCIOLE

CHOCOLATE HAZELNUT PROFITEROLES,
WARM CHOCOLATE SAUCE

20.5

GELATO DI FRUTTA

FIOR DI LATTE GELATO
STRAWBERRIES & RASPBERRIES

24.5

TORTA DI MELE

WARM APPLE PIE, CLOTTED CREAM

22.5

DAILY GELATO

SINGLE 9.5

DOUBLE 16.5



CLASSICS

135PP

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

SALUMI MISTI

ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO

RIGATONI RAGU, WAGYU MS9+ BEEF & PORCINI MUSHROOM

BAVETTE PURE BLACK, BARLEY-FED MB9+

ICEBERG SALAD, GORGONZOLA DOLCE, SHALLOTS

HOUSE FRIES AMERICANO

TIRAMISÙ AMERICANO

SAMPLE MENU





CHEF'S SELECTION

175PP

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO

TUNA 'NDUJA & ANCHOVY CROSTINI

PROSCIUTTO SAN DANIELE

CRAB RIGATONI

MEZZE RIGATONI, AGLIO E OLIO, SPANNER CRAB

SIRLOIN TO SHARE WITH CHOICE OF SAUCE

ICEBERG SALAD, GORGONZOLA DOLCE, SHALLOTS

HOUSE FRIES AMERICANO

TIRAMISÙ AMERICANO

SAMPLE MENU

