



OYSTERS & CAVIAR

N°1 OYSTERS 7.5EA (A, GF, DF, NF)
Sydney Rock, Hastings River, NSW

N°2 OYSTERS 8EA (A, GF, DF, NF)
Tasmanian Pacific, Pacific, Tas

N°3 SPECIALI 8.5EA (A, GF, DF, NF)
Moonlight Kiss, Batemans Bay, NSW

SIBERIAN CAVIAR
50g 145

SIGNATURE ACCOMPANIMENTS
Blinis & Crème Fraîche

OSCIETRA ROYALE CAVIAR
50g 180

CICCHETTI & WOOD OVEN BREADS

FOCACCIA DI PATATE, BLACK OLIVE BUTTER (NF, V) 16.5
MARINATED OLIVES, REGGIANO (GF, NF) 16.5
DUCK CROQUETTES, AIOLI (2) (GF, NF) 18.5
CAVIAR CANNOLO, BACCALA CREMA (M, NF) 22.5

PANE MISTO OF FOCACCIA, GRISSINI, SOURDOUGH (NF, V) 16.5
STUFFED SICILIAN GREEN OLIVES, FRITTE (GF, NF) 16.5
ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO (4) (GF, NF) 22.5
TUNA 'NDUJA & ANCHOVY CROSTINI (A, GF, DF, NF) 16.5

MOZZARELLA & SALUMI

SHOWCASING 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 (GF, NF, V)
PEAS, SALSA VERDE 34.5

SALUMI MISTI (NF)
SAN DANIELE, BRESAOLA, MORTADELLA
BUFALA MOZZARELLA, OLIVES, GRISSINI 42.5

PROSCIUTTO SAN DANIELE (NF)
BUFALA MOZZARELLA,
GRISSINI 46.5

BUFALA ALLA CAPRESE (GF, NF, V)
BUFALA MOZZARELLA, CHERRY
TOMATOES, BASIL, LIGURIAN OLIVES 39.5

CRUDO

TUNA TARTARE (A, GF, DF, NF)
HAND-CUT YELLOWFIN TUNA
CHILLI, POTATO CRISPS 38.5

KING SALMON (I, GF, DF, NF)
RUCOLA SALAD, LEMON OLIVE OIL,
CAPERS 36.5

CRUDO AMERICANO (M, DF)
HOKKAIDO SCALLOP, YELLOWFIN TUNA,
TOMATO CITRUS PONZU 46.5

PRIMI PIATTI

HAND CUT BEEF TARTARE, EYE-FILLET, MUSTARD, POTATO CHIPS (GF, DF, NF) 38.5
OCTOPUS CARPACCIO (A, GF, DF, NF) 43.5
CALAMARI FRITTI, HOUSE TARTARE (A, DF, NF) 42.5
VITELLO TONNATO, TUNA MAYONNAISE (GF, DF, NF) 36.5
SPANNER CRAB SALAD, HAND PICKED CRAB, AVOCADO, BUTTER LETTUCE (A, GF, DF, NF)47.5
GRILLED CHICKEN PAILLARD, SNOW PEA, RUCOLA, BUFFALO MOZZARELLA (GF, DF, NF) 36.5

HANDMADE PASTA

LOBSTER AGNOLOTTI, SAUCE AMERICAINE (M, DF, NF) 48.5
PUMPKIN RAVIOLI, AMARETTO, SAFFRON 39.5
SICILIAN SEAFOOD RISOTTO, SAFFRON, CHILLI (M, DF, NF, V) 48.5
LINGUINE AGLIO E OLIO, SPANNER CRAB (A, DF, NF) 49.5
PAPPARDELLE, WAGYU BEEF & PORCINI RAGU (DF, NF) 45.5
SHORT RIGATONI CON SALSA PICCANTE, SPICY PORK SAUSAGE (DF, NF)41.5

PESCE & SECONDI

GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL (A, GF, DF, NF) 68.5
GOLD BAND SNAPPER, PUTTANESCA, TOMATO, OLIVES, CAPERS, CHILLI (A, GF, DF, NF) 58.5
BBQ KING PRAWNS, TOMATO, CHILLI (4) (A, GF, DF, NF)74.5

VEAL COTOLETTA ALLA MILANESE (NF) 68.5
EGGPLANT PARMIGIANA (NF, V) 39.5
VEAL SCALLOPINE LIMONE (NF) 58.0

SPECIALI TO SHARE

SCAMPI ALLA VENEZIANA (I, NF)
SCAMPI, WOOD OVEN-ROASTED
ON SAFFRON PILAF 185

SOUTHERN ROCK LOBSTER TAGLIOLINI (A, NF)
HAND CUT PASTA, TOMATOES, CHILLI
HALF 185 / WHOLE 360

OSSO BUCO ALLA MILANESE
SLOW-COOKED VEAL,
SAFFRON RISOTTO 135

BISTECCA FROM THE GRILL

SIGNATURE CUT

BISTECCA AL PEPE VERDE (GF, DF, NF)
ANGUS CHATEAUBRIAND 500G MB2+
COGNAC & GREEN PEPPERCORN 175

BISTECCA FUNGHI E CIPOLLE (GF, DF, NF)
HANGER STEAK, CHAUVEL CITRUS-FED 400G MB4+
MUSHROOM & SHALLOT 120

BISTECCA PIZZAIOLA (GF, DF, NF)
ANGUS TENDERLOIN 500G MB2+
RICH TOMATO SUGO, CAPERS,
OLIVES, OREGANO 175

ON THE BONE

BISTECCA ALLA FIORENTINA 1.2KG (GF, DF, NF)
RIVERINE PREMIUM MB2+ 220

NEW YORK STRIP 500G (GF, DF, NF)
RIVERINE SELECT
MB2+ DRY-AGED GRAIN-FED 125

RIB-EYE 600G (GF, DF, NF)
RIVERINE SELECT 135

SINGLE CUT

NEW YORK STRIP 300G BASS STRAIT, GRASS-FED MB4+ (GF, DF, NF) 68.5
EYE FILLET 200G CENTRE CUT, PASTURELANDS, GRASS-FED (GF, DF, NF)71.5
SCOTCH FILLET 350G RIVERINE PREMIUM MB2+ (GF, DF, NF) 75.5
TOURNEDOS ROSSINI EYE FILLET 200G, FOIE GRAS, MADEIRA JUS (GF, DF, NF) 95.5

WAGYU

SIRLOIN 200G CHAUVEL CITRUS-FED PURE BRED MB7+ (GF, DF, NF)145.5
EYE FILLET 200G CHAUVEL PURE BREED, CITRUS-FED MB9+ (GF, DF, NF)135.5
BAVETTE 300G PURE BLACK, BARLEY-FED MB9+ (GF, DF, NF) 110.5
RIB-EYE 1KG KIDMAN PREMIUM MB5+ (GF, DF, NF)225.5

CONDIMENTI

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

CONTORNI

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC (GF, DF, NF, V, VG) 17.5
HOUSE FRIES AMERICANO (GF, DF, NF, V, VG)15.5
QUATTRO FORMAGGI MAC & CHEESE (NF, V) 24.5
CAULIFLOWER GRATIN, LIMONE (NF, V) 22.5
GREEN BEANS, GARLIC, CHILLI (GF, DF, NF, V, VG)17.5

INSALATA DI CAVOLO, PEA, SHAVED CABBAGE, PECORINO (GF, NF, V) 23.5
RADICCHIO, VINCOTTO, PECORINO (GF, NF, V)18.5
SPINACI, CHILLI, OLIVE OIL, LIMONE (GF, DF, NF, V, VG)16.5
ICEBERG WEDGE, GORGONZOLA DOLCE, SHALLOTS (GF, NF, V) 22.5
INSALATA MISTA, ROCKET, CHERRY TOMATO, PARMESAN (GF, NF, V)18.5



CLASSICS

135PP

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

SALUMI MISTI

ARANCINI BOLOGNESE, PUMPKIN PURÉE

OCTOPUS CARPACCIO

RIGATONI RAGU, WAGYU MS9+ BEEF & PORCINI MUSHROOM

BAVETTE 300G PURE BLACK, BARLEY-FED MB9+

ICEBERG SALAD, GORGONZOLA DOLCE, SHALLOTS

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC

TIRAMISÙ AMERICANO

SAMPLE MENU



Grill Americano

CHEF'S SELECTION

175 PP

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

PROSCIUTTO SAN DANIELE CON BUFFALO

STUFFED SICILIAN GREEN OLIVES, FRITTE

KING SALMON, RUCOLA SALAD, LEMON OLIVE OIL, CAPERS

LINGUINE AGLIO E OLIO, SPANNER CRAB, CHILLI

ANGUS CHATEAUBRIAND, MUSHROOM & SHALLOT

GREEN BEANS, GARLIC, CHILLI

HOUSE FRIES AMERICANO

INSALATA MISTA, ROCKET, CHERRY TOMATO, PARMESAN

TIRAMISÙ AMERICANO

SAMPLE MENU

