

SNACK

Panelle, chickpea fritters, tomato + fennel salt ▲*• 6

Robbins Island Wagyu Beef crudo crostini *opt 8

Grilled sardine fillet + warm caponata crostini ▲*opt 8

St. Helens Lease 65 Oysters - cucumber + chilli granita, agrodolce, natural ▲* 29/55

SMALL PLATES

Buratta, fire-roasted capsicum salsa rosso, rosemary sourdough focaccia *opt• 25

Tasmanian White Asparagus, shallot, almond, herb + asparagus salad ▲*• 26 // add prosciutto +8

Sicilian cous cous, agrodolce apricots, hazelnuts, black olive, lemon, herbs ▲• 16

Pesce crudo, fresh orange, fennel, pickled green chilli, olive oil ▲* 26

Roasted broccoli, chilli, garlic, lemon dressing, almonds + white anchovy *17

PASTA

Cavatelli + broad bean tips, lemon, shallot, chilli, pangrattato ▲*opt• 28/36

Gnocchi all Norma, tomato, fire-roasted eggplant, ricotta salata, crisp potato ▲opt*opt• 29/37

Spaghetti Nero, warm raw Tassie scallops, saffron + lemon brodo 43

SECONDI

Tasmanian Premium Market Fish ▲* 46

Green asparagus, peas + tendrils, spring garlic, caper +lemon dressing

Porchetta ▲* 46

Caponata + smokey almond, radicchio, celery + rocket salad, jus

Robbins Island Wagyu Beef Shin ▲* 46

Pressed + grilled shin, orange + fennel salad, green olive puree, orange zest jus

DOLCE

Cannoli, sweet ricotta, pistachio praline 12

Milk gelato + lemon sorrel granita, brioche crumb •18

Seasonal Sorbets ▲*• 15

Chocolate Torta, orange jam, bay leaf gelato *• 19

▲dairy-free *gluten-free •vegetarian

Please tell us about your allergies when ordering. Stelo gluten-free rigatoni substitute available

Card payment fee 1.1% applies