

## SNACK

- Sourdough Focaccia, extra 2pc ▲\*opt● 5
- Panelle, chickpea fritters, tomato + fennel salt ▲\*\* 5
- Warm marinated Mt Zero olives ▲\*● 9
- Pumpkin Arancini, hazelnut mayonnaise, Grana Padano ● 16
- Popcorn cauliflower ▲\*opt 9
- St. Helens Lease 65 Oysters - cucumber + chilli granita, agrodolce, natural ▲\* 29/55

## ENTRÉE

- Pesce crudo, fresh orange, fennel, pickled green chilli, olive oil ▲\* 26
- Burrata, organic tomatoes and basil pesto, rosemary sourdough Focaccia \*opt● 25
- Robbins Island Wagyu Beef crudo, cured yolk, pickles, sourdough crisps ▲\*opt 27
- Grilled Tasmanian Octopus, garlic & chilli dressing, fritto nduja crocche ▲ 26
- Fritto misto, freshly fried local seafood, lemon + mayo, ▲\* 26  
(add chips + salad 10)

## MAIN

- Lunch Special - Pasta e Vino, pasta & glass of paired wine \$45
- Gnocchi all Norma, tomato, smoky eggplant, ricotta salata, crisp potato ▲opt\*opt● 37
- Spaghetti, Freycinet Marine Farm mussels, garlic, shallot + chilli, white wine, fresh herbs ▲ 39
- Robbins Island Wagyu Panino ▲opt 35
- Medium-rare roasted Wagyu Girello, provolone, cos, jus, house made chips, beef reduction
- Porchetta ▲\*● 39
- Rolled & roasted pork belly, sicilian caponata, rocket salad, pork sauce

## SIDES

- Grilled Organic Green Beans, white anchovy, oregano dressing, pangratatto \*opt● 12
- Misty Meadow leaves, lemon + green garlic dressing, Pecorino \*● 12
- Regular Chips + Mum's sauce ▲\*● 12

▲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