



## - ANTIPASTI -

- Sydney rock oysters natural, lemon \$5 each
- Sydney rock oysters, salmon roe, cucumber, chardonnay vinegar \$5.50 each
- Mortadella, pickled onions, peppers, charcoal foccacia \$26
- Marinated olives, capers, Parmigiano Reggiano, grissini \$21
- Woodside goat's curd, pane carasau, truffle honey \$19
- Salt and pepper school prawns, calamari, smoked chilli aioli \$29
- David Blackmore Wagyu bresaola MBS9+, gnocco fritto, gorgonzola, fig, Vin Santo \$26
- Salmon tartar, salmon roe, squid ink crackers \$29
- Culatello prosciutto, pickled rockmelon, lavosh \$30

## - PRIMI -

- Vannella burrata, tomatoes, pomegranate, almonds, mint \$27
- Thinly sliced raw QLD scallops, limoncello dressing, broccolini, caperberries \$32
- Cured and fennel crusted salmon, orange, fennel, salmon roe, pistachio \$29
- Pepper seared Mooloolaba yellow fin tuna, peas, capers, preserved lemon \$32
- Zucchini flowers, ricotta, pecorino, caponata \$26
- Grainge Angus beef carpaccio, truffle dressing, aioli, capers, parmesan, rocket \$30

## - PASTA & RISOTTO -

- Strozzapreti, king prawns, black olives, tomato and calamari sauce \$32 / \$42
- Saffron bucatini "Marinara", cherry tomatoes, basil, dill \$36 / \$46
- Linguine, Fraser Island spanner crab, chilli, garlic crumb \$35 / \$45
- Conchiglie, yellow fin tuna, peas, broccolini, lemon oil, bottarga \$32 / \$42
- Potato gnocchi, Berkshire pork and porcini ragu \$30 / \$40
- Aged Acquerello risotto, spinach, cavolo nero, Vannella stracciatella, pine nuts \$27 / \$37
- Spaghetti, eastern rock lobster, cherry tomato, chilli, garlic, brandy (m.p.)

*GF. pasta available - All pastas are made fresh daily in house.  
10% surcharge applies on public holidays,*



## - PESCE -

- Fish of the day, lemon, evoo (m.p.)
- Pepper crusted Mooloolaba swordfish, romesco sauce, broccolini \$52
- Wood fire grilled whole Balmain bugs, fermented garlic butter, chilli \$52
- Whole grilled local eastern rock lobster, lemon and black pepper butter (m.p.)
- 500g SA Goolwa pippies, arrabiata sauce, char grilled bread \$43

## - CARNE -

- Duck breast, nectarine, pomegranate, rhubarb, pistachio, radicchio \$45
- 250g Byron Bay Berkshire pork cutlet, apple, walnuts, prunes \$46
- 250g Grainge Signature Black Angus sirloin MBS3+, smoked tomato, capsicum, caperberries, oregano \$56
- 220g Tajima Wagyu rump cap MBS7+, asparagus, green tomato \$56
- 300g R.P. hand selected Black Angus scotch fillet MBS3+, onion rings, bone marrow butter \$56
- 800g Pinnacle dry aged beef t-bone, pepperonata (share between 2 or more) \$99

*All meats & fish cooked on the wood fired grill*

## - CONTORNI -

- Caprese salad \$20
- Mixed green leaves, moscato vinaigrette \$13
- Green beans, hard boiled egg, parsley, capers, lemon vinaigrette \$17
- Rocket, radicchio, nectarine, pine nuts, parmesan, white balsamic \$14
- Sautéed spinach, garlic, chilli \$15
- Potato puree \$14
- Fried brussel sprouts, crispy pancetta, smoked tuna mayonnaise \$15

*Head Chef - Richard Ptacnik.*