



## - ANTIPASTI -

Sydney rock oysters natural, lemon \$5 each

Sydney rock oysters, salmon roe, cucumber, chardonnay vinegar \$5.50 each

Culatello, truffled dwarf peaches: mortadella, pickled onions, peppers, lavosh \$30

Parmigiano Reggiano, marinated olives, grissini \$21

Woodside goat's curd, pane carasau, truffle honey \$19

Beef tartare, mustard, horseradish, capers, crostini \$26

Gnocco fritto, David Blackmore Wagyu bresaola MBS9+, gorgonzola, Vin Santo \$29

Salt and pepper squid, lemon aioli \$30

'Suppli al telefono' mushroom and mozzarella risotto croquettes \$30

## - PRIMI -

"Vitello tonnato" yellow fin tuna, poached veal, tuna aioli, capers \$32

Seared scallops, corn, mushroom, pancetta, \$35

Pepper seared Hiramasa kingfish, broccolini, grapefruit, caperberries, orange dressing \$32

Zucchini flowers stuffed with pecorino and ricotta, smoked tomato \$28

Pickled golden beetroot carpaccio, spanner crab, salmon roe, preserved lemon dressing \$32

Grainge Angus beef carpaccio, truffle dressing, aioli, capers, parmesan, rocket \$29

## - PASTA & RISOTTO -

Strozzapreti, king prawns, black olives, tomato and calamari sauce \$32 / \$42

Saffron linguine, Moreton Bay bugs, cherry tomatoes, basil, lemon oil \$35 / \$45

Hand rolled cavatelli, spicy Calabrese beef ragu, La Stella smoked burrata \$32 / \$42

Pumpkin and ricotta filled cappellacci, burnt sage butter, raisins, pine nuts \$30 / \$40

Potato gnocchi, braised rabbit, carrot, celery, pancetta, gremolata, salted ricotta \$32 / \$42

Aged Acquerello risotto, "Primavera", peas, broad beans, broccolini \$29 / \$39

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 -

Fresh caught fish, lemon, evoo \$49

Line caught NZ pink snapper fillet, Acqua pazza, mussels \$54

Wood fire grilled WA scampi, Sicilian salsa verde \$59

Whole grilled local eastern rock lobster, lemon and black pepper butter (m.p.)

500g SA Goolwa pippies, arrabiata sauce, char grilled bread \$45

## - CARNE -

Confit duck leg, parsnip, preserved cherries, pistachios \$45

220g Crumbed White River veal cutlet, brown butter, capers, sage \$46

250g Byron Bay Berkshire pork cutlet, apple, walnuts, prunes \$46

250g Grainge Signature Black Angus scotch MBS3+, mushrooms, pancetta, onion \$59

220g Rangers Valley Wagyu chuck tail MBS5+, salsa rossa \$56

220g Shiro Kin Wagyu rump cap MBS9+, broccolini, cavolo nero, mustard dressing \$59

1kg Braised lamb shoulder, peas, broad beans, zucchini, pecorino, (share between 2 or more) \$99

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

## - CONTORNI -

La Stella smoked burrata, tomatoes, basil \$21

Mixed green leaves, moscato vinaigrette \$13

Sautéed mushrooms, tarragon dressing \$19

Rocket, radicchio, pears, hazelnuts, parmesan, white balsamic \$14

Sautéed spinach, garlic, chilli \$15

Potato purée \$14

Carrot, pistacchio, sour cream, fennel seeds \$16

*Head Chef - Richard Ptacnik.*

我们提供中文菜单，请向店员索取中文菜单二维码。