



## - 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

Marinated olives, capers, Parmigiano Reggiano, grissini \$21

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

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

Gnocco fritto, prosciutto, goat's curd, black truffles \$29

Squid ink crackers, whipped tuna, salmon roe: baccala crostini, avruga caviar \$26

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

## - PRIMI -

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

Seared scallops, Jerusalem artichoke soup, cavolo nero, salmon roe \$32

Pepper crusted Hiramasa kingfish, pickled mushrooms, chive and chardonnay dressing \$30

Pecorino soufflé, hazelnut, black truffle \$45

Ravioli of pickled beetroot, goat's curd, pistachio, horseradish \$27

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

Hand rolled picci, smoked ham hock, black truffles, pecorino, egg yolk \$45 / \$65

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

Potato gnocchi, braised Rangers Valley Wagyu shin, gremolata, salted ricotta \$30 / \$40

Aged Acquerello risotto, assorted mushrooms, Vanella stracciatella \$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 Moreton Bay 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 -

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 sirloin MBS3+, Hollandaise, asparagus \$59

220g Rangers Valley Wagyu chuck tail MBS5+, mushrooms, spring onion, tarragon dressing \$56

300g R.P. hand selected Black Angus scotch fillet MBS3+, celeriac remoulade, bone marrow butter \$56

1kg Braised lamb shoulder, carrot, parsley, Reggiano, truffle dressing (share between 2 or more) \$99

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

## - CONTORNI -

Stracciatella, globe artichokes, pomegranate, almonds, lemon \$20

Mixed green leaves, moscato vinaigrette \$13

Green beans, hard boiled egg, parsley, capers, lemon vinaigrette \$17

Rocket, radicchio, pears, hazelnuts, 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.*

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