

MENU

Our menu is inspired by Corsica and surrounding islands of the Mediterranean

STARTERS

CHESTNUT FOCACCIA house made, whipped butter	7
OLIVES selection of warm marinated olives	10
PADRON PEPPERS spicy roasted peppers, black garlic, onion crumb	10
SAUCISSON cured sausage served with cornichons	14
CUCA ANCHOVIES	16
OYSTERS served natural 3/6/12	15/30/60

ENTREE

TASMANIAN PEPPERED CALAMARI squid ink mayo, citrus salad (GF)	24
VEAL & PORK POLPETTI meatballs, sugo, sorrel puree, brocciu (4 pieces) (GF)	24
TROUT TARTARE Fennel cream, fresh herbs, Croutons	25
STRACCIATELLA , mint, pistachio, edamame, black olive crumb	26

PASTA

RISOTTO lemon myrtle prawns, confit fennel, prawn butter, hazelnuts	36
CREPPELLE spinach, ricotta, gruyere bechamel, tomato dust, basil	32
CASARECCE Tuscan beef ragu, Grana Padano	34

MAINS

FISH OF THE DAY	MP
PRESSED PORK SHOULDER red wine poached pear, tossed seeds, Brussel sprouts (GF)	35
STEAK FRITES 200 gm MB4 Grass Fed porterhouse, fries, café de Paris butter (GF)	42
ROASTED COQUELET young chicken, wild garlic, cannellini beans in pan juices	39

SALADS/SIDES

GEM LETTUCE pickled shallots, truffle, honey dressing (GF)	15
PUMPKIN SALAD lentils, spinach, cauliflower, goats cheese, tarragon, walnuts (GF)	24
BROCCOLI , lemon yoghurt dressing, toasted almonds (GF)	18
FRIES saltbush seasoning	10

DESSERT

SORBET assorted flavours (GF, DF)	18
DARK CHOCOLATE TORTA white chocolate marscarpone, cold brew gel	18
PARFAIT orange and olive oil, caramelized puff pastry, raspberries	18
CHEESE selection of cheeses served with lavoche, sultanas, fig jam (1/3 pieces)	14/42

