

ANTIPASTI

OSTRICHE AL NATURALE Freshly shucked oysters, champagne mignonette	6
CROCCHETTE Provola cheese croquettes with rocket, potatoes and black garlic aioli	16
POLENTA E FUNGHI Crispy polenta tart, Gorgonzola mousse porcini mushroom puree, forest mushroom agrodolce	26
CARPACCIO DI MANZO Beef Carpaccio, egg yolk gel, macadamia and verjus paste, crispy capers, coffee tuile	32
SCAMPI ALLA GRIGLIA Scampi with chilli, garlic, herbs, caper powder	28
FRITTO MISTO Calamari, school prawns, octopus, zucchini, lemon myrtle aioli	36
BURRATA Toasted bread, spicy spreadable salami, fresh burrata, basil oil	32
TAGLIERE DI SALUMI Salumi platter, gnocco fritto, pickles	32

PASTA E RISO

Our pasta is traditionally made using artisan methods

PAPPADELLE AL CONIGLIO Long pasta, rabbit ragu, crispy artichokes, truffle pecorino marjoram	46
TAGLIOLINI AL GRANCHIO Tagliolini, spanner crab meat, basil pearls, pangrattato	49
RAVIOLO ALL'UOVO Egg yolk pasta filled with truffle, pecorino and pepper, fresh shaved cauliflower, chervil	38
RISOTTO MILANESE Risotto, braised ox-tail, saffron, parmesan	42

SECONDI

BARRAMUNDI IN CROSTA Negroni salt crusted barramundi, watercress, fennel grape salad	49
PESCE DEL GIORNO Josper oven roasted fish of the day	MP
PETTO D'ANATRA ALL' ARANCIA Duck breast, sweet potato & orange coulis, roasted carrots, duck jus	49
TAGLIATA DI MANZO Scotch fillet 250g, shiitake mushroom puree, braised broccoli leaves, caramelised onion sauce	58
POLLO MARINATO Buttermilk marinated whole chicken, cos lettuce pickled green tomatoes, cashews, mango	58

CONTORNI

Sides

PATATE Hand cut chips, parmesan and truffle oil	14
INSALATA CAROLINA Mizuna rocket, witlof, fresh oranges, crispy buckwheat	16
VERDURE DI STAGIONE Seasonal vegetables	18

DOLCI & FORMAGGI

BOMBA CAROLINA Chocolate & hazelnut bomb	25
CROSTATINA AL RABARBARO Rhubarb tart, earl grey Chantilly, rhubarb gel, lavender and alyssum flowers	24
LINGOTTO DI BURRO D'ARACHIDI Peanut butter marquise, almond mousse, pecans, pistachio cream	22
FORMAGGI DEL GIORNO Cheese selection served with condiments	18