

ENTRÉE

Pane di Case, cultured butter	6.5
Baked oysters, andouille, and gruyere	7 ^{EA}
Mt Zero olives	9
Artichoke and parmesan dip, crudites	15
Baccala, tuna aioli	14
Truffle brie Brulle, croutes	23
Potato bravos empanada, mojo rojo sauce	10 ^{EA}
Cured meats- todays selection	19
Stracciatella, spring peas, leeks, chervil	16
Fitto misto of local squid, school prawns, white bait	23
Smoked tuna tartare, blackened cucumber, blood orange, piquillo peppers	25
Beef carpaccio, gaufrettes, confit yolk, truffle pecorino	26

MAINS

HumptyDoo barramundi, chive, lemon, cannellini	38
Pork cotoletta, caper, sage, spaetzle	30
Double cheeseburger, bread and butter pickle, fries	25
Hand cut cavatelli, guanciale, pecorino, egg, black pepper	32
Roast ½ free range chicken, Paris mash, roast chicken vinegarette	32
Steak frites 200g, Roquefort butter, cress	35
Spaghetti, WA cray fish, spiced sugo, bottarga	49
Three cheese tortellini, aged balsamic, golden	33
Cos, lardons, Reggiano, roast chicken, egg dressing, croutes	27
Spring greens and ricotta pithivier, bell pepper sauce	30
½ W.A lobster thermidor, Russian salad, cos	70

FROM THE DRY AGER

*Ask your server for today's cuts
Meat sourced and aged by Vics Meats*

Reef and Beef your dry aged steak Add grilled lobster tail	50
Butchers cut steak	MP
Butchers cut on the bone	MP

SIDES

Shoestring fries	10
Iceberg, pine nut, dill, yoghurt	10
Green beans, smoked almond	10
Paris mash	10
Spring tomatoes, pickled shallots, sour dough	10

DESSERT

Sticky date pudding, caramel sauce, vanilla gelato NF	14
Rhubarb and coconut pavlova GF, DF, NF	15
Dark chocolate mousse, caramel popcorn, salted caramel gelato NF	15
Hand selected cheese, house bread, quince <i>Extra cheese +\$8 per 60g</i>	17

CHILDRENS

Cheeseburger w' chips	15
Spaghetti w' Napoli	15
Minute steak w' mash and green beans	15
Fish & Chips w' salad	15
Vanilla Ice Cream	8
Hockey Pokey ice cream sandwich	10

A 1.5% SURCHARGE WILL BE APPLIED TO ALL PAYMENTS MADE BY CARD

Dietary requirements

We will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge.

While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Dishes may contain traces of nuts.