

THE GRILL

ANTIPASTI, PRIMI

OYSTERS

FOCCACIA PUGLIESE, GRAPE, FENNEL SEED, GOAT'S CURD

ANCHOVIES, SPECIAL SAUCE, CHARRED PEPPERS

POTATO CAKE, WHIPPED COD'S ROE

KINGFISH CRUDO, LIME LEAF AND WHITE PEPPER, CURRY LEAF

CULATELLO, GNOCCO FRITTO, PARMIGIANO

TUNA MARINATA, CAPERS, ANCHOVY, SORREL BRUSCHETTA

SPANNER CRAB, LEMON BROWN BUTTER, ALEPPO, CELERY LEAVES BRUSCHETTA

BUFFALO MOZZARELLA, TOMATO, FIG, HONEY VINCOTTO

CHARRED LEEKS, LEMON, RICOTTA, SAFFRON, BURNT MAPLE

WITLOF CAESAR SALAD

BEEF TARTARE WITH FEFERONI, YOLK, PARMIGIANO, FRITTES

FRITTO MISTO - FRIED FLATHEAD, GAMBERETTI, CALAMARI, TARTARE

PASTA

PACCHERI MARINARA

TUBETONI BOLOGNESE

STROZZAPRETTI PISTACHIO PESTO

JOSPER GRILL

WHOLE NZ FLOUNDER WITH SALMORIGLIO

SPATCHCOCK CHICKEN, JUICES, GREENS, CHARRED LEMON

LONG BONE PORK CHOP SCOTTADITO, FENNEL PEPPER, BBQ SAUCE

BISTECCA, SALT ENCRUSTED RIB EYE, 650GMS, HORSERADISH, DIJON, EVO, LEMON

CONTORNI

POTATO FRITTE

ICEBERG, SNOW PEAS, CHIVES, MINT, BUTTERMILK

ANISE CARROTS, MACADAMIA, FERMENTED CHILLI

DOLCI

FORMAGGI

BURNT PAVLOVA, CITRUS CURD, VANILLA CREAM, RASPBERRY (FOR TWO)

TORTA CAPRI BIANCO, FIOR DI LATTE GELATO, STREGA

GELATO TRIO, ROASTED SALTY PISTACHIO PRALINE

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