



## STARTERS

Iggys's sourdough pull apart with whipped truffle butter v	5pp
Marinated mixed olives, rosemary & citrus gf/vg	9
Freshly shucked Sydney rock oysters, condiments gf/df	6/36/72

## SNACKS & SMALL PLATES

Arancini, spicy tomato sugo, smoked mozzarella, confit garlic & anchovy mayo <i>vegetarian option available - Parmigiano sauce</i>	9ea
Zucchini flowers, pecorino, mint, honey v	9ea
Add Olasagasti Anchovies +3 each	
San Daniele prosciutto, wagyu bresaola, parmigiano, guindilla, gnocco fritto	12ea
BBQ tiger prawns from Yamba, cafe de paris butter, lemon	12ea
Prawn toast, yuzu mayo, charcuterie xo	13ea
Scallop "saltimbocca", pan seared & basted in crispy chicken skin butter, prosciutto, sage	13ea
Rangers valley wagyu beef tartare, hash brown, tonnato sauce	14ea
Burrata with Sicilian eggplant & zucchini caponata, grilled sourdough v	24
Fritto misto of calamari, school prawns & whitebait with saffron aioli	22
kingfish and tuna crudo, currant grapes, fennel, pink pepper, burnt honey, tarragon	26

## PASTA

Caramelised pumpkin and ricotta agnolotti, burnt butter, sage, hazelnuts v <i>Vegan option available</i>	36
Bucatini amatriciana, pancetta, nduja, tomato sugo, pecorino & stracciatella	36
Spaghetti alla vongole with bottarga, white wine, garlic, chilli & parsley	38
Pappardelle, wagyu brisket & porcini ragu with gremolata	36
Paccheri with prawn and vodka sauce, tomato sugo, cream, calabrian chilli	38

## MAINS

Eggplant parmigiana, tomato sugo, mozzarella, basil, pangrattato v	36
Pan seared market fish, smoked tomato, pippis, chickpeas, fresh herbs	MP
O'Connor Superior black Angus sirloin, cauliflower puree, chimmichuri	48
1kg O'conner Pure black Angus 4+ Rib eye, jus gf	160
Cafe de Paris butter / Chimichurri / Mustards	
<i>*Please note this will require a minimum 40min cooking time</i>	

## VEGETABLES, SALADS & SIDES

Mixed leaf, house dressing gf/v	14
Heirloom tomato, green melon, pickled radicchio, cucumber stracciatella & crutons	19
Salt & vinegar brussel sprouts, green goddess, toasted hazelnuts, saltbush	21
Chargrilled broccolini with almond, garlic, lemon & chilli pangrattato v	18
Shoestring fries, rosemary, pecorino, aioli v	12

\* Please inform us if you have any allergies or dietary restrictions.

\* All credit cards incur a 1.6% surcharge. Surcharge of 10% apply on Sundays and 15% on public holidays.