



75 SET MENU

This set menu is designed to be shared, family style
(for groups of 8 or more)

STARTERS & SMALL PLATES

Iggy's sourdough pull apart with whipped butter v
Marinated mixed olives, rosemary & citrus gf/vg
Burrata with Sicilian eggplant & zucchini caponata v v
San Daniele prosciutto, wagyu bresaola, guindillas, gnocco fritto
Fritto misto of calamari, school prawns, whitebait with saffron aioli

PASTA & MAINS

(Choice of two)

Casarecce, seasonal pesto, stracciatella & pangrattato v
Bucatini amatriciana, pancetta, nduja, tomato sugo, pecorino & stracciatella
Prawn radiatori, crustacean butter, cherry tomatoes & chilli oil
Pappardelle, Wagyu brisket & porcini ragu with gremolata
(Choice of two)
Sicilian eggplant parmigiana, pangrattato v
Roasted market fish, smoked mussels, beurre blanc, cornichons, dill, sea herbs
Market steak 300g, smoked carrot puree & chimichurri, jus gf

SIDES

Mixed leaf, house dressing gf/v
Hand cut fries, rosemary, pecorino, aioli gf/v

DESSERT

Tiramisu to share

* 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.



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Burrata with Sicilian eggplant & zucchini caponata v v
San Daniele prosciutto, wagyu bresaola, guindillas, gnocco fritto
Fritto misto of calamari, school prawns, whitebait with saffron aioli
Tuna crudo, crushed sweet peas with dill, straciatella cream, horseradish

PASTA & MAINS

(Choice of two)

Casarecce, seasonal pesto, straciatella & pangrattato v
Bucatini amatriciana, pancetta, nduja, tomato sugo, pecorino & straciatella
Prawn radiatori, crustacean butter, cherry tomatoes & chilli oil
Pappardelle, Wagyu brisket & porcini ragu with gremolata
(Choice of two)
Sicilian eggplant parmigiana, pangrattato v
Roasted market fish, smoked mussels, beurre blanc, cornichons, dill, sea herbs
1kg Jacks Creek 4+ Rib eye served with Umami butter / Chimi Churri / Mustards

SIDES

Mixed leaf, house dressing gf/v
Hand cut fries, rosemary, pecorino, aioli gf/v

DESSERT

Tiramisu to share