

MILLE VINI

Snacks

Australian oyster, tobiko, mignonette

7 ea

Housemade rosemary
& sea salt focaccia

6 ea

add butter of the day + 3

Olasagasti anchovy in tin,
fried kipfler potato, fresh lemon

21

Italian sun-dried tomato,
whipped ricotta, basil oil

16

Small Shares

2GR MBS 9+ Wagyu bresaola crostini,
stracciatella, balsamic glaze, Grana Padano

15 ea

Battered cauliflower blossom frioretto,
Parmigiano, truffle honey

9 ea

18-month San Daniele prosciutto,
melon, extra-virgin olive oil

28

Scallop crudo, eschallot & lime vinaigrette,
navel orange, cucumber gel,
baby peach

32

Burrata, poached fruit in red wine,
house-dried tomato powder,
Pinot Noir vinaigrette

28

Steak tartare tonnato, carasau,
arugula, seeded mustard,
caper berries, chili oil

35

Pasta

Mafalde corte con crema di zucchini
*zucchini purée, wild garlic butter,
Grana Padano*

34

Bucatini al ragù di manzo
*slow-braised Australian Wagyu beef,
soffritto vegetables, Pecorino Romano*

42

Gnocchi al tartufo
*mushrooms, truffle cream,
crisp king oyster mushroom*

38

Risotto al nero di seppia
*black squid ink, blue swimmer crab, saffron lemon gel,
hotaru-ika squid, bottarga, chili thread*

49

Steak

Western Australian Market Marron 200g
sicilian olive & herb butter broth

58

Sea fed Angus striploin, 300g
porcini red wine jus

72

Sides

Fried kipfler potatoes, nduja mayo

15

Garden salad, house vinaigrette

14