

MILLE VINI

Snacks

Oyster, aged red wine mignonette
6.5 ea

Golden Oscietra caviar 10g,
blinis, sour cream
98

Kingfish tartlet, caviar,
stracciatella, yuzu-lime vinaigrette
15 ea

Lightly battered seasonal flower,
truffle honey parmesan cream V
9 ea

Small Shares

Sourdough, olive oil,
caramelised balsamic
7 ea

Add butter of the day + 4

Whipped cod roe,
potato crisp
16

Burrata, nduja and sundried
tomato, tomato powder, wild arugula
22

Wagyu bresaola MBS 9+, crudité
29

Pasta

Carbonara, spaghetti, pecorino romano,
Parmigiano Reggiano, guanciale, yolk
39

Gnocchi, slow-cooked beef cheek ragu,
seasonal mushroom, Pecorino Romano
42

Cavatelli, spicy vodka, Parmigiano Reggiano, basil
36

Add burrata + 12

Mains

Flinders & Co Free Range Barley Fed
'The Wanderer' Dry Aged 28 Striploin 300g
68

Flinders & Co Vintage Rib Eye MBS 3+ 500g
120

*Steaks served with red wine jus &
homemade tarragon mustard*

Sides

Radicchio salad, grape, pickled onion,
hazelnut, Parmigiano Reggiano, balsamic
14

Shoestring fries, parsley aioli
12

Set Menu

110

FIRST COURSE

Oyster, aged red wine mignonette
Kingfish tartlet, caviar, stracciatella, yuzu lime vinaigrette

SECOND COURSE

Sourdough, olive oil, caramelised balsamic
Burrata, nduja and sundried tomato, tomato powder, wild arugula

THIRD COURSE

Carbonara, spaghetti, guanciale, yolk

FOURTH COURSE

Flinders and Co wagyu Rump Cap MB5+ Grass Fed 'Altair' 200g
Red wine jus & homemade tarragon mustard
Radicchio salad, grape, pickled onion, hazelnut,
Parmigiano Reggiano, balsamic
Shoestring fries, parsley aioli

DESSERT

MV's tiramisu spoon, biscoff crumble
Petit four