

MILLE VINI

Snacks

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
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Small Shares

Sourdough, olive oil, caramelised balsamic 7 ea	Whipped cod roe, potato crisp 16	Burrata, nduja and sundried tomato, tomato powder, wild arugula 22
<i>Add butter of the day + 4</i>		
Wagyu bresaola MBS 9+, crudité 29		

Pasta

Carbonara, spaghetti, pecorino romano, Parmiggiano Reggiano, guanciale, yolk 39	Gnocchi, slow-cooked beef cheek ragu, seasonal mushroom, Pecorino Romano 42
<i>Cavatelli, spicy vodka, Parmigiano Reggiano, basil 36</i>	

Mains

Flinders & Co Free Range Barley Fed 'The Wanderer' Dry Aged 28 Striploin 300g 68
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Flinders & Co Vintage Rib Eye MBS 3+ 500g 120
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*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

Dietary requirements accommodated on request. Additional costs may apply. DF, vegan, vego, and nut dishes may contain traces of allergens, and we cannot be held responsible.

All cards incur a merchant fee | 10% service fee applies for group of 6+ 10% surcharge applies on public holidays & sundays which negates the large group service fee