

MILLE VINI

MENU

crostini stracciatella - 9 / each

choice of

24 months prosciutto / anchovies cetara / eggplant caponata

battered zucchini flower, truffle pecorino, blossom honey - 10 / each

freshly shucked oysters

natural - 4 / each / nduja hot sauce - 5 / each

bread, extra virgin oilalá - 7

endive and pear salad, willowbrae fresh curd, chestnut vinaigrette - 25

fish carpaccio, confit tomatoes, capers, ligurian olives - 28

beef tartare, pickled artichokes, horseradish, shallots - 28

antipasto - burrata, artisan coppa, peppers agrodolce - 28

tagliatelle smoked salmon, panna, Roe & Avruga caviar - 33

mushroom & truffle ravioli, sage, walnuts butter sauce - 33

cavatelli with slow braised beef cheeks ragù, red wine, parmigiano reggiano - 35

allergy + dietary alternatives available on request gf - df - vegan - nut allergy

all cards incur a merchant fee

10% surcharge applies on public holidays