

## chef's menu

customised specially for your table

78-130 pp

## snacks

cenzo garlic bread, whipped lardo & burnt honey	10
uni & crab tartlet	6/pc
coffin bay oysters, smoked tomato, guanciale & basil	6/pc
lamb skewer, herb emulsion & mint jelly	6/pc
wagyu tartare cannoli	8/pc
porchetta croquettes, mustard & crispy ears	6/pc

## antipasti

red prawn tartar, smoked buttermilk & ikura	32
octopus, white bean puree, beef fat potatoes & peppers	34
hot beef carpaccio, smoked cordyceps, bone broth	25
burrata, organic tomato, pistachio, basil & dill	26
bone marrow frico - potato pancake, confit egg & crispy tendon	22
iberico pluma, tonnato sauce, pickled celery & fennel	30

## fresh pasta

pappardelle, wild boar ragu & guanciale crumb	32
orecchiette, pork sausage & broccoli	32
gramigna, pistachio pesto & burrata	30
linguine, zucchini, pecorino & basil	28
campanelle, slipper lobster, crab & chilli	35
king prawn risotto	42

## family style

caserecce cacio e pepe, served from a 24 mth parmesan wheel (2 - 3 pax)	68
mafaldine frutti di mare, rock lobster, prawn & clams (2 - 3 pax)	88
westholme ms4-5 wagyu bone in rib eye 900g	228

## secondi

(weights are closest approximations)

branzino, yuzu kosho emulsion & ikura	42
roasted half chicken & lemon herb aioli	32
westholme ms8-9 wagyu tri-tip 200g	58
iberico pork rib eye 400g & apple pork verjus	52
lambchetta, burnt onion puree	48

## vegetables

charred broccolini & anchovy butter	16
confit cabbage, macadamia & wakame oil	16
beef fat potatoes, roasted garlic & rosemary	14
arugula, shallots, radicchio & orange	14