

# ANTIPASTI

provenance <b>oysters</b> , mignonette	4ea
new season shark bay <b>scallop</b> crudo (2) -brown butter, sliced bottarga, dragoncello gremolata -local nectarine, orange campari jus, pickled celery, chilli -fermented crème fraîche, fresh horseradish, dill oil ...want more + 8ea	18
sicilian green <b>olives</b> , brine	10
peperoncino verde, anchovy and olive <b>spiedini</b> (3)	10
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wood-fired <b>pizza bread</b> , san marzano tomato butter	16
<b>salumi</b>	
capocollo	12
finocchiona	10
house pistacchio mortadella	12
heirloom <b>tomato</b> , kalamata crumb, anchovy vinaigrette	16
beef <b>tartare</b> , radicchio, salsa verde, capers, shallot, parmesan crisp	24
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<b>panzanella</b> , roma tomato, fresh basil, prawns, cucumber, red onion, crostini di pane casereccio <i>vegan option available</i>	21 18
black <b>lentils</b> , roasted pumpkin, spicy corn, pepitas, vino cotto, ricotta salata	18
sa <b>squid</b> , ink vinaigrette, parsley oil, lardo	23
poached shark bay <b>king prawns</b> , green olives, pistachio, lemon zest, chilli oil	22

# PESCE

<b>glacier 51 toothfish</b> heard island toothfish fillet, dried kalamata, tomato oil, kaffir and fennel cream	42
<b>shark bay tiger prawns</b> (5) smoked chilli butter, pangrattato	46
<b>whole line-caught market fish</b> oven baked, spring onion, soft herbs, salsa puttanesca	MP
<b>rotnest swordfish schnitzel</b> pickled cucumber and watercress salad, capers, bottarga sauce, soft herbs	38

# PIZZA

our pizza dough rises naturally for 48 hours  
our pizza is 100% hand-made and cooked the neapolitan way in a wood-fired oven  
our pizza pie is 30cm of absolute deliciousness!

the best gluten free base is available +6  
...unfortunately, it is not suitable for coeliac guests

<b>pizza rossa</b>	
<b>marinara tradizionale</b> pomodoro san marzano, oregano, shaved garlic ...add anchovy +5	
<b>margherita</b> pomodoro san marzano, fior di latte, fresh basil	
<b>bufala</b> pomodoro san marzano, bufala, parmesan, fresh basil	
<b>capricciosa</b> pomodoro san marzano, fior di latte, leg ham, artichoke, mushroom, kalamata olive	
<b>piccante</b> pomodoro san marzano, fior di latte, hot salami, nduja, kalamata, fresh chilli	
<b>prosciutto</b> pomodoro san marzano, prosciutto di parma, stracciatella, roasted yellow tomato	
<b>nduja</b> pomodoro san marzano, nduja, local burrata, caramelised red onion	
<b>parmigiana</b> pomodoro san marzano, fior di latte, fried eggplant, parmesan, basil	
<b>pizza bianca</b>	
<b>funghi</b> fior di latte, provola, gorgonzola, marinated mushrooms, porcini, garlic, parsley	
<b>canteen</b> fior di latte, porchetta, fresh chilli, pan jus, parsley, lemon cheek	
<b>focaccia estiva</b> zucchini, local ricottina, anchovy, pine nuts, mint	

<b>salsiccia</b> fior di latte, fennel sausage, friarielli, pecorino	27
<b>quattro formaggi</b> provola, gorgonzola, caciocavallo, fior di latte, shaved garlic, cracked pepper ...add anchovy +5	25
<b>pizza speciale</b> our pizza crew always come up with something fun! roasted walnut, pear, gorgonzola crema, fior di latte, honey	29
<b>matched with...</b> rieslingfreak '#4' riesling '23 - eden valley, sa	18/80



<b>porchetta</b>	
<b>canteen tradizionale</b> southern cross pork loin, fennel, garlic, pan jus with... charred sprouts anchovy nduja sauce for 2 for 4	32 56
<b>porchetta panini</b> southern cross pork loin, slaw, horseradish cream <i>available from 12-5pm, daily</i>	18



<b>contorni</b>	
twice cooked chat <b>potato</b> , rosemary, pecorino, onion ash aioll	14
<b>asparagus</b> , black garlic paste, pecorino, toasted buckwheat	14
fennel <b>salad</b> , pink lady apple, piave vecchio, orange zest	12