

Lunch Wednesday to Sunday
Dinner Wednesday to Saturday
 Menu & prices subject to change

Transport yourself to the island of Sardinia, exploring north to south the varied cuisine of Giovanni's homeland.

This menu is designed to be enjoyed by the whole table.

A Sardinian Experience

198 per person

Sardinian Wine Pairing 85 per person

Premium Wine Pairing 140 per person

Due to the nature of this experience dietary alterations are limited

Assaggini

Scampi, coral aioli, basil, & lemon

Meraviglias, fiore sardo, almond, & fennel

Crudo

Chris Bolton coral trout 'alla Catalana'

Spaghettoni

Squid ink spaghettoni, mussels, cuttlefish, tomato & friarielli

Fregola Sarda

Hand rolled fregula, basil, jerusalem artichokes & fiore sardo

Pesce

Gold Band snapper, whey, Australian native herbs & Pilu bottarga

Maialetto

Refalo free range slow roasted suckling pig, pumpkin, quince, & buffalo frue

Seadas

Sardinian fried pastry filled with creamy ricotta & golden sultanas, served with warm honey



Assaggini - light bites to enjoy with your aperitivo

Pane - Freshly baked rosemary & sea salt focaccia with Pilu bottarga butter 12

Ostriche - 'East 33' Sydney rock oysters, freshly shucked 7.5ea

TUTTI A TAVOLA

PRIMI

Crudo

Chris Bolton coral trout 'alla Catalana' 45

Mozzarella Affumicata

Golden & purple beetroot, smoked mozzarella & mandarin 35

Capesante

Scallops, chicory, chickpea cream, chestnut mushrooms, & Pilu bottarga 45

Culurgiones "Petta e Brou"

Sardinian ravioli filled with braised lamb, lamb consommé, potato & Pecorino 40

Fregola Sarda

Hand rolled fregula, basil, Jerusalem artichokes & fiore sardo 35

Spaghetti

Squid ink spaghetti, mussels, cuttlefish, tomato, & friarielli 45

SECONDI

Maialetto - *subject to availability*

Refalo free range slow roasted suckling pig, pumpkin, quince, & buffalo frue 65

Pesce

Gold Band snapper, whey, Australian native herbs & Pilu bottarga 58

Cavolfiore

Roasted cauliflower, dates, macadamia, capers & lemon butter 45

Filetto

Prime Black Angus beef tenderloin, eggplant, olives & caramelised onion 65

Contorni

Roasted Autumn vegetables, saba & smoked goats cheese 15

The Gourmet Dutch Red Potatoes, caramelised onion, mustard & pine nuts 15

Arugula salad with Parmigiano, white balsamic & honey dressing 15

*A minimum of \$100 spend per person applies, thank you for your understanding.
 Credit card processing fee applies.
 Weekend surcharge 10% & public holiday surcharge 15%
 8% service surcharge applies for tables of 8 people or more on weekdays.*

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Dolci

Seadas

Sardinian fried pastry filled with ricotta & sultanas, with local honey 18

Tiramisardo - served table side for 2

Pistoccus biscuits, mascarpone cream, coffee & mirto bianco 30

Mousse al cioccolato

Chocolate mousse, saffron, dates & amaretti 20

Formaggi

Cheese selection, rosemary & parmesan grissini, grapes & cannonau chutney 21

Pilu Affogato

Vanilla goat milk gelato served with dark chocolate pearls 18
 Choice of Mirto, Frangelico or Brookie's Mac

Dessert Wine

Sweet Wine - 75ml

2016 Malenchini 'Vinsanto' - Malvasiaq 33

2018 Corrado Tonelli 'Visner' - Montepulciano/Sangiovese 16

2015 Cantina di Dolianova - Moscato di Sardegna DOC 19

Fortified - 60ml

2005 Sella e Mosca 'Anghelu Ruju' - Cannonau 22

NV Robert Stein 'Rum Cask Tawny' - Shiraz 17

NV Turkey Flat 'Pedro Ximenez' - Pedro Ximenez 21

NV Ernest Hill 'Eleven O'Clocker - Muscat 15

Dessert Cocktails

Vive le Donne - Cocoa infused Vodka, coffee liquor, honey, white chocolate 23

Catch 22 - Maker's Mark, strawberry Amaro, bitters 23

Caffè - served with petit fours

Intenso 100% Arabica by Illy 6

Caffè Corretto 9

An espresso with a dash of sambuca or grappa

Caffè Sceccherato 9

Espresso coffee shaken with honey and ice, served chilled

Add Frangelico hazelnut liqueur 14

Italian Hot Chocolate with whipped cream 7

Te' 6

served with petit fours

English Breakfast - Assam, Ceylon, Sri Lanka

Peppermint

Darjeeling Green

Lemongrass and Ginger

Chamomile

Chai Tea - Rooibos, Orange, Rose, Cardamom, Cinnamon, Juniper,
 Fennel, Aniseed, Vanilla, Clove, Black Pepper, Nutmeg