



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

Non-alcoholic Pairing 65 per person

Due to the nature of this experience dietary alterations are limited

Assaggini

Yellowfin tuna tartlet with black olive mayonnaise

Meraviglias, fiore sardo, almond, & fennel

Crudo e Melone

Chris Bolton Coral trout, honeydew melon, gazpacho verde & dill

Spaghetti

Squid ink spaghetti, mussels, cuttlefish, tomato & friarielli

Fregola Sarda

Hand rolled fregula, basil, Jerusalem artichokes & fiore sardo

Pesce

Gold Band snapper, spring greens, hibachi calamari & preserved lemon

Maialetto

Refalo free range slow roasted suckling pig, agrodolce fennel, dill, & buffalo fetta

Seadas

Sardinian fried pastry filled with creamy ricotta & 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 e Melone
Chris Bolton Coral trout, honeydew melon, gazpacho verde & dill 45

Torta di Verdure
Zucchini & asparagus tart, Buffalo ricotta, fingerlime & mint 35

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

Culurgiones "Frattau"
Sardinian ravioli filled with semi-dried cherry tomatoes, & Pecorino cream 35

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, agrodolce fennel, dill, & buffalo fetta 65

Pesce
Gold Band snapper, spring greens, hibachi calamari & preserved lemon 62

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

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

Contorni

Roasted broccolini with shallots, & goats cheese 15

Crushed Gourmet Dutch Red Potatoes, honey, thyme, & Pecorino cheese 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.*