



Menu & pricing subject to change without notice

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 95 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 Bottarga

Chris Bolton Coral trout crudo, celery, sheep milk yoghurt & Pilu bottarga

Spaghetti

Spaghetti alla chitarra, Australian Bay lobster, Pilu bottarga & preserved lemon

Culurgiones

Sardinian ravioli filled with potato, mint & pecorino, with Fiore Sardo & cannonau

Pesce

Aquna Murray cod, Vernaccia, parsley & olives

Maialetto

Refalo free range slow roasted suckling pig, golden beetroot, apricots & casu axedu

Seadas

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



Our a la carte menu is inspired by Sardinia, but has regional Italian influences as well.

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

PRIMI

Crudo e Bottarga

Chris Bolton Coral trout crudo, celery, sheep milk yoghurt & Pilu bottarga 46

Tonno alla Carlofortina

Yellowfin tuna, tomato gazpacho, basil, pine nut & Parmigiano 38

Insalata Estiva

Stracchino cheese, nectarine, cucumber & champagne vinaigrette 35

Capesante

Scallops, minestrone, zucchini flowers & mint 45

Culurgiones

Sardinian ravioli filled with potato, mint & pecorino, with Fiore Sardo & cannonau 40

Fregula Sarda

Hand rolled fregula, broccoli, lime & goat's cheese 38

Spaghetti

Spaghetti alla chitarra, Australian Bay lobster, Pilu bottarga & preserved lemon 50

Tallutzas Campidanese

Tallutzas, Sardinian sausage ragu & ricotta stagionata 35

SECONDI

Pesce

Aquna Murray cod, Vernaccia, parsley & olives 65

Gamberoni

Skull Island prawns, parsley, eschalot & chilli 55

Pesce Spada

Chargrilled swordfish, pine nuts, currants, dill & lime 50

Maialetto

Refalo free range slow roasted suckling pig, golden beetroot, apricots & casu axedu 68

Manzo

Black Angus beef sirloin cap, Dutch carrots, dates & mint 55

VERDURE & CONTORNI

Cavolfiore - roasted cauliflower, dates, macadamia, capers & lime butter 35

Zucchine - fried zucchini flowers filled with polenta, casizolu cheese & zucchini 35

Pomodori - heirloom tomato salad, balsamic vinegar, & goat's cheese 18

Patate - Gourmet potatoes, hollandaise & thyme 15

Insalata - 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	22
Tiramisardo - served table side for 2 Pistoccus biscuits, mascarpone cream, coffee & mirto bianco	35
Pesca Roasted peach, peach sorbet, almond mousse, almond crumble & thyme	22
Formaggi Cheese selection, dried muscatels, figs & crisps	21
Pilu Affogato Vanilla goat milk gelato, espresso, & dark chocolate pearls Choice of Mirto, Frangelico or Brookie's Mac	19

Dessert Wine

Sweet Wine - 75ml

2016 Malenchini 'Vinsanto' - Malvasiaq	33
2018 Corrado Tonelli 'Visner' - Montepulciano/Sangiovese	16
2019 Cantina di Mogoro 'Capodolce' - Moscato di Sardegna DOC	19

Fortified - 60ml

2005 Sella e Mosca 'Anghelu Riju' - 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

Weekday Two Course Menu

\$79pp - 2 courses with coffee or tea

Primi - choice of one

Zucchine

Green & yellow zucchini, fried zucchini flowers, polenta, & casizolu

Crudo

Hiramasa kingfish crudo, tomato, celery, & basil

Insalata Estiva

Stracchino cheese, nectarine, cucumber & champagne vinaigrette

Secondi - choice of one

Culurgiones

Sardinian ravioli filled with potato, mint & pecorino,
with Fiore Sardo & cannonau

Pesce

Swordfish, dill, chives, pine nuts, currants, & lime

Fregula Sarda

Hand rolled fregula, broccoli, lime & goat's cheese

Served with Pilu leaf salad

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