



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

195 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

Carrot beignet & whipped Pilu bottarga

Yellowfin tuna tartlet, capers & tomato

Crudo

Mirto cured snapper, beetroot, & sheep milk yoghurt

Fregula Sarda

Hand rolled fregula, Pecorino consommé, zucchini, & mint

Culurgiones

Sardinian ravioli filled with potato, mint & pecorino, with burnt butter & sage

Granchio

QLD spanner crab, polenta, puffed pork crackling, & brown butter

Maialetto

Refalo free range slow roasted suckling pig, butternut pumpkin, casu axedu, & thyme

Pannacotta

Sheep milk yogurt pannacotta, truffle abbamele, & blood orange



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

- Pane** - Freshly baked rosemary & sea salt focaccia with Pilu bottarga butter 14
- Ostriche** - 'East 33' Sydney rock oysters, freshly shucked 7.5ea

PRIMI

- Crudo**
Mirto cured snapper, beetroot, & sheep milk yoghurt 40

- Burrata**
Burrata, beetroot, orange, basil, & fennel pollen 38

- Gamberoni**
Skull Island Tiger prawns, preserved lemon & green olives 45

- Quaglia**
Mandalong roasted quail, Jerusalem artichokes, & chicory 40

- Culurgiones**
Sardinian ravioli filled with potato, mint & pecorino, with burnt butter & sage 40

- Fregula Sarda**
Hand rolled fregula, Pecorino consommé, zucchini, & mint 38

- Spaghetti**
Spaghetti alla chitarra, calamari, Pilu bottarga, & preserved lemon 45

- Pappardelle**
Ribbon pasta, braised kid goat, stracchino cream, & friarielli 38

SECONDI

- Pesce**
Aquna Murray cod, fennel, preserved radicchio, & horseradish 60

- Sa Cassola**
A selection of fish & shellfish in a traditional Sardinian fish broth 55

- Maialetto**
Refalo free range slow roasted suckling pig, butternut pumpkin, casu axedu, & thyme 65

- Manzo**
Black Angus beef tenderloin, Dutch carrots, dates, & mint 55

VERDURE & CONTORNI

- Misticanza** - Pilu leaf salad with Parmigiano, white balsamic, & honey dressing 15

- Sedano rapa** - Celeriac millefoglie, leek, hazelnuts, & jus 35

- Patate** - Gourmet potatoes, herbs & Olsson's saltbush, & mountain pepper salt 15

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

*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 - recommended wine pairings optional, priced separately

Seadas	22
Sardinian fried pastry filled with ricotta & sultanas, with local honey	
2016 Cantine di Dolianova - Moscato di Sardegna DOC - Moscato	
Tiramisardo - served table side for 2	35
Pistocci biscuits, mascarpone cream, coffee & mirto bianco	
2018 Corrado Tonelli 'Visner' - Montepulciano/Sangiovese	
Pera	22
Chocolate mousse, pear, almond crumble, & cinnamon gelato	
2018 Cappuccina 'Arzimo' - Recioto di Soave DOCG - Garganega	
Pannacotta	23
Coconut & vanilla pannacotta, rhubarb, lemon & hibiscus	
2016 Cantine di Dolianova - Moscato di Sardegna DOC - Moscato	
Formaggi	21
Cheese selection, dried muscatels, figs & crisps	
2005 Sella e Mosca 'Anghelu Ruju' - Cannonau	
Pilu Affogato	19
Vanilla goat milk gelato, espresso, & dark chocolate	
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
2019 Cantina di Mogoro 'Capodolce' - 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

Weekday Two Course Menu

\$79pp - 2 courses with coffee or tea

Primi - choice of one

Burrata
Burrata, beetroot, orange, basil & fennel pollen

Quaglia
Mandalong roasted quail, Jerusalem artichokes, & chicory

Cavolfiore
Roasted cauliflower, dates, macadamia, capers, & lime butter

Secondi - choice of one

Spaghetti alla bottarga
Spaghetti with Pilu bottarga, butter, & preserved lemon

Sa Cassola
A selection of fish & shellfish in traditional Sardinian broth

Pappardelle
Ribbon pasta, kid goat, stracchino cream, & friarielli

Maialetto (\$20 supplement)
Slow roasted suckling pig, golden beetroot & casu axedu

Served with Pilu leaf salad

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