



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

Coral trout, blood orange, Campari, & mint

Spaghetti

Spaghetti alla chitarra, calamari, Pilu bottarga, & preserved lemon

Culurgiones

Sardinian ravioli filled with buffalo ricotta, with tomato & basil

Pesce

Aquna Murray cod, fennel, preserved radicchio, & horseradish

Maialetto

Refalo free range slow roasted suckling pig, asparagus, green casu axedu, & tarragon

Seadas

Sardinian fried pastry filled with ricotta & sultanas with local honey



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

- Pane** - Freshly baked white spelt & rosemary focaccia with Pilu bottarga butter 14
- Ostriche** - Sydney rock oysters, freshly shucked 7.5ea

PRIMI

- Crudo**
Coral trout, blood orange, Campari & mint 55

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

- Polpo a 'Sa Schiscionera'**
Charcoal octopus, potato, parsley, garlic, & chilli 45

- Gamberoni alla Catalana**
South Australian prawns, red onion, celery & tomberry tomatoes 45

- Culurgiones**
Sardinian ravioli filled with buffalo ricotta, with tomato & basil 40

- Fregula**
Hand rolled fregula, garden peas, pecorino & lemon 38

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

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

SECONDI

- Panada**
Sardinian pie filled with tomato & eggplant, with asparagus, pickled onion, & lemon 40

- 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, asparagus, green casu axedu, & tarragon 65

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

VERDURE & CONTORNI

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

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

- Fagiolini** - Green beans, eschalot dressing, & mint 16

- Fiori di Zucca** - Potato & basil filled zucchini flowers with zucchini carpaccio & goat cheese 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
Pistoccus biscuits, mascarpone cream, coffee & mirto bianco
Raro 'Wild Mirto' - *Mirto Rosso*

Crema Catalana 22
Chocolate crema Catalana, salted caramel, brownie & coffee gelato
2010 Cappuccina 'Carmenos' - Rosso Veneto IGT - Oseleta-Carmenere

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 Riju' - Cannonau
2010 Cappuccina 'Carmenos' - Rosso Veneto IGT - Oseleta-Carmenere

Pilu Affogato 19
Vanilla goat milk gelato, espresso, & dark chocolate pearls
Choice of Mirto, Frangelico or Brookie's Mac

Dessert Cocktails

Vele - Dark chocolate infused whiskey, orange bitters 23
Sgroppino - Green apple sorbet, limoncello, Prosecco 21
Pilu Espresso martini - espreso, vodka, coffee liquor, honey 22

Dessert Wine

Sweet Wine - 75ml

2016 Cantine di Dolianova - Moscato di Sardegna DOC *Moscato* 21
2021 Podere Pradarolo 'Frinire di Cicale' - *Malvasia di Candia* (N) 32
2010 Cappuccina 'Carmenos' - Veneto IGT *Carmenere-Oseleta* 28

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* 21

Weekday Two Course Menu

\$79pp

Primi - choice of one

Crudo
Snapper with blood orange, Campari & mint

Burrata
Burrata, beetroot, orange, basil & fennel pollen

Gamberoni alla Catalana
South Australian prawns, red onion, celery & tomlberry tomatoes

Secondi - choice of one

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

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

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

Maialetto (\$20 supplement)
Slow roasted suckling pig, Italian greens, buffalo feta, & lemon thyme

Served with Pilu leaf salad

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