



Menu items & 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

185 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

QLD spanner crab tartlet with Pilu bottarga butter

Suckling pig mortadella, fainé sassarese, salsa verde

Crudo

Coral trout crudo, blood orange, Campari & mint

Spaghetti

Spaghetti alla chitarra, vongole, Pilu bottarga & preserved lemon

Culurgiones

Sardinian spinach & goat milk ricotta ravioli, with tomato & basil

Pesce

Aquna Murray cod, lemon, garlic, capers & Australian native herbs

Maialetto

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

Seadas

Sardinian fried pastry filled with Pecorino, orange compote & warm honey



Pane - Freshly baked white spelt & rosemary focaccia with Pilu bottarga butter 15

Ostriche - Sydney rock oysters, freshly shucked 7.5ea

PRIMI

Crudo

Hiramasa kingfish crudo, blood orange, Campari, & mint 45

Burrata

Burrata, roasted peaches, almonds, & saba 38

Polpo

Octopus 'sa schiscionera', smoked potatoes, lemon, & black olives 40

Gamberoni alla Catalana

South Australian prawns, red onion, celery, & tomlberry tomatoes 45

Fregula

Hand rolled fregula, garden peas, pecorino, & lemon 38

Culurgiones

Sardinian spinach & goat milk ricotta ravioli, with tomato & basil 40

Paccheri

Squid ink paccheri, mussels, calamari, & carasau chilli crumble 40

Spaghetti

Spaghetti alla chitarra, vongole, Pilu bottarga, & preserved lemon 45

SECONDI

Panada

Sardinian pie filled with tomato & asparagus with pickled onion, & lemon 40

Pesce

Aquna Murray cod, lemon, garlic, capers, & Australian native herbs 60

Sa Cassola

A selection of fish & shellfish in a traditional Sardinian fish broth 55

Maialetto

Refalo free range slow roasted suckling pig, cauliflower blossoms, & bagna cauda 65

Agnello

Victoria Sovereign lamb backstrap, fennel, sheep yoghurt, & red onion 55

Tagliata - serves 1 to 2 people

45 day dry aged Jack's Creek 600g bone in Angus Sirloin MBS 3+, thyme, & mirto jus 130
Includes your choice of misticanza, patate, or broccolini served as a side

VERDURE & CONTORNI

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

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

Broccolini - Broccolini with eschalot dressing 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

Pecorino cheese & citrus filled pastry, fried, 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

Meringata 23

Meringue, almond chantilly, raspberries, & mint

2016 Cantine di Dolianova - Moscato di Sardegna DOC - *Moscato*

Formaggi 21

Cheese selection, dried muscatels, figs & crisps

2005 Sella e Mosca 'Anghelu Ruju' - 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 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* 21

Caffè o Tè - served with petit fours

Intenso 100% Arabica by Illy 6

Selection of teas 6

Caffè Corretto 9

An espresso with a dash of sambuca or grappa

Caffè Sceccherato 9

Espresso shaken with honey & ice, served chilled

Add Frangelico hazelnut liqueur 14

Italian Hot Chocolate with whipped cream 7

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