



Welcome To Our Room

SNACKS

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| Eco Marine QLD Giant Groper Pastrami + Buttermilk Crumpet + Tomato Aioli (nf) | 12ea |
| NSW Ulladulla Yellowfin Tuna Tartara + Seaweed Cracker + Pickled Fennel + Amaranth (nf, df, gf) | 13ea |
| 'Fancy Potato Cake' + WA Shark Bay Blue Swimmer Crab Meat + Stracciatella + Polanco Oscietra Caviar (nf) | 19ea |
| 'Sfoglia Taco' + Cured Huon Salmon + Mascarpone + Spanish Trout Caviar + Chives (nf) | 13ea |
| Tajima Wagyu Bresaola Gilda + Sicilian Olive + Pickled Guindilla Pepper (gf, df, nf) | 14ea |
| Battered Pumpkin Flowers + Roasted Tomato + Stracciatella + Sea Purslane + Warrigal Greens (5pc) (v, nf) | 23 |
| Sala's Fritto Misto + SA Port Lincoln Sardine Fillets + Baby Artichoke Fritti + Colatura Aioli + Bottarga (nf, df) | 21 |
| Freshly Shucked NSW Sydney Rock Oysters (nf, df, gf) | |
| - Natural + Sea Samphire & Lemon Salsa | 7.5 ea |
| - Pickled Honeydew + Mint + Spanish Trout Caviar | 9.5 ea |
| - Polanco Oscietra Caviar | 20 ea |

ANTIPASTI

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| Dry Aged Huon Salmon Crudo + Green Tomato + Cucumber + Stracciatella + Fermented Chilli + Bronze Fennel (nf, gf) | 37 |
| NSW Ulladulla Yellowfin Tuna Carpaccio + Pomelo + Marinated Bell Peppers + Sherry Vinegar + Sea Blite (nf, df, gf) | 41 |
| QLD Cairns Coral Trout Crudo + Sicilian Olive Pesto + Pickled Tasmanian White Asparagus + Garlic Chive oil + Red Vein Sorrel (nf, df, gf) | 39 |
| Australian Simply Crudo Selection + Pugliese EVO + Lemon (gf, nf, df) | 39 |
| 'Caponata Salad' + Marmande & Grape Tomatoes + Filetti di Melanzana + Papaccelle Peppers + Muscatels + Crispy Chickpeas + Pine Nuts + Basil + Baby Celery (vegan, gf) | 35 |
| Burrata + Sour Cherries + Nduja (nf, gf) | 36 |
| Freshly Shaved Culatta di Parma (18months) + Stracciatella + Pickled Rock Melon + Honey (nf, gf) | 36 |
| Grilled QLD Mooloolaba King Prawns + Bottarga + Scallop Nduja Butter + Lemon (2pc) (gf, nf) | 36 |
| Grilled NSW Calamari + Squid Ink Sauce + EVO Lemon (gf, df, nf) | 39 |
| Grilled TAS Octopus + Black Olive + Roast Tomato + Celery Leaf (gf, df, nf) | 39 |
| Grilled Scottish No.1 Scampi + Herb & Chilli Oil + Lemon (gf, df, nf) | 26 ea |

PASTA

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| Agnolotti + Eggplant Parmigiana + Parmesan + Semi-Dried Tomato Salsa + Pinenuts (v) | 46 |
| Aquerello Risotto + WA Rock Lobster + Spring Peas + Pesto Genovese + Pine Nuts (gf) | 71 |
| Orecchiette + QLD Tiger Prawn + Zucchini Sugo + Mint + Chilli + Pangrattato (nf, df) | 49 |
| Squid Ink Tortellini + WA Shark Bay Blue Swimmer Crab Meat + Cherry Tomato & Lemon Caper Sauce (nf) | 48 |
| Busiate + Nduja Crema + Pancetta + Asparagus + Buckwheat Furikake + Amaranth (nf) | 46 |

SECONDI

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| Fish of the Day + Pugliese EVO + Salsa Verde + Lemon (nf, df, gf) | 56 |
| ½ NZ Bay of Plenty John Dory + Seaweed Butter + Crispy Capers + Lemon (gf, nf) | 59 |
| Dry Aged NSW Ulladulla Swordfish Steak + Puttanesca + Olive Crumb (nf, gf, df) | 58 |
| Dry Aged NSW Ulladulla Yellowfin Tuna Steak + Sage Butter Sauce + Prosciutto (gf, nf) | 59 |
| Butterflied Spatchcock Chicken + Salmoriglio + Zucchini Flower & Pizzo Salad + Jus (gf, nf, df) | 55 |
| 250gr Shiro Kin Wagyu MBS9+ Sirloin + EVO + Salsa Verde + Capers + Lemon + Jus (nf, df, gf) | 92 |
| 500gr Tajima Wagyu MBS9+ 'Scamone' Steak + Bloody Mary Sauce + Jus (nf, gf, df) | 105 |

CONTORNI

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| Seasonal Ramarro Farm Leaf Salad + Radish + Honey & Cherry Vinaigrette (v, df, nf, gf) | 16 |
| Green Tomato + Cucumber + Stracciatella + Mint + Red Vein Sorrel (v, nf, gf) | 17 |
| Heirloom Tomatoes + Pickled Queen Garnet Plum + Basil (v, nf, df, gf) | 16 |
| Charred 'Caesar' + Cos Lettuce + Anchovy + Parmesan + Cured Egg Yolk + Pangrattato (nf) | 16 |
| Baby Kipfler Potatoes + Preserved Lemon (v, nf, gf, df) | 16 |
| Shoestring Chips + Sala's Tomato Ketchup (v, nf, gf, df) | 16 |

Please advise your waiter for any dietary requirements, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please be advised for groups over 12, we kindly ask that you consider providing a customary 8% gratuity. Please note a 1.2% service fee will apply to all Visa, Mastercard, American Express. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays.