*Welcome To Our Room*

## SNACKS

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|---|---|
| Sfogliatine – Yarra Valley Trout Roe + Egg Yolk Sauce + Chives (nf) A | 12 ea |
| TAS Bluefin Tuna Tartara Tart + Corn Crema – Basil + 'Popcorn' (nf) A | 13 ea |
| Crispy Risoni Finger – Oscietra Caviar – Parmesan (nf) I | 16 ea |
| Buttermilk Crumpet + Tajima Wagyu Bresaola + Pecorino Crema + Smoked Cherries (nf) | 14 ea |
| Zucchini Flower + Buffalo Ricotta – Truffled Honey + Pecorino (v, gf, nf) | 12 ea |
| Sala's Fritto Misto + NSW Royal Red Prawns – Baby Artichoke Fritti + Colatura Aioli – Bottarga (nf, df) A | 21 |
| Freshly Shucked NSW Sydney Rock Oysters (nf, df, gf) A | |
| - Natural + Sea Samphire & Lemon Salsa | 8 ea |
| - Imperial Mandarin Mignonette | 8.5 ea |
| - Polanco Oscietra Caviar | 20 ea |

## ANTIPASTI

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| Dry Aged Hiramasa Kingfish Crudo – Stracciatella Ginger Pickled White Peach + Fermented Chilli – Bronze Fennel (nf, gf) A | 39 |
| TAS Bluefin Tuna Crudo Tonnato + Carta Musica – Capers (nf) A | 39 |
| Australian Simply Crudo Selection + Pugliese EVO + Lemon (gf, nf, df) A | 39 |
| Figs + Rosemary Honey + Bush Rocket + Endive Lambrusco Balsamic + Candied Walnuts (vegan, gf) | 35 |
| Burrata – Sour Cherries + Nduja (nf, gf) | 36 |
| Locally Caught Crumbed Red Spot Whiting – Fennel – Blood Orange (nf) A | 34 / 56 |
| 200gr Steamed Goolwa Pippies + Dried Scallop – Nduja + White Wine (gf, nf, df) M | 28 |
| Butterflied QLD U6 King Prawn + Bloody Mary Sauce – Lemon (gf, nf) A | 19 ea |
| Grilled SA Calamari – Squid Ink Sauce + EVO Lemon (gf, df, nf) A | 39 |
| Grilled TAS Octopus + Conserva Piccante + Black Olive (gf, df, nf) A | 39 |
| Grilled WA No.1 Scampi – Herb & Chilli Oil + Lemon (gf, df, nf) A | 33 ea |
| Tajima Wagyu Tongue Pastrami Skewer + Salsa Verde + Sala Rosso + Lemon (nf, gf, df) | 36 |

## PASTA

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| Agnolotti – Buffalo Ricotta + Arrabbiata (v, nf) | 46 |
| Acquerello Risotto + QLD Rock Lobster + White Asparagus + Pinenuts + Pecorino (nf, gf) A | 69 |
| Paccheri + QLD Tiger Prawn + SA Calamari – NSW Swordfish + TAS Octopus – Goolwa Pippies + SA Mussels – Aglio Olio (nf, df) A | 49 |
| Squid Ink Tortellini – WA Shark Bay Blue Swimmer Crab Meat + Cherry Tomato & Lemon Caper Sauce (nf) A | 48 |
| Pappardelle – Osso Bucco Ragu + Porcini + Stracciatella (nf) | 46 |

## SECONDI

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| Fish of the Day + Pugliese EVO + Salsa Verde – Lemon (nf, df, gf) A | 56 |
| Grilled ½ NZ Baby Pink Snapper – Peperonata + Olive Crumb – Basil (gf, nf) I | 59 |
| Crispy Skin Qld Giant Groper – Acqua Pazza – Lemon + EVO (nf, df, gf) A | 58 |
| Dry Aged TAS Bluefin Tuna Steak – Pickled Fioretto Caramelised Cauliflower – Jus (nf, gf) A | 59 |
| Butterflied Spatchcock Chicken + Asparagus + Salsa Provolone Valpadana PDO + Jus (gf, nf) | 56 |
| 250gr Shiro Kin Wagyu MBS9– Sirloin – EVO + Salsa Verde + Capers + Lemon – Jus (nf, df, gf) | 92 |
| 500gr Slow Cooked Tajima Inside Skirt MBS6+ Pickled Walnut Crema – Jus (gf) | 86 |

## 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 |
| Charred Fioretto + Boquerones + Ricotta Salata – Pinenuts (gf) I | 16 |
| Grilled Asparagus + Prosciutto Floss – Salsa Provolone Valpadana PDO (gf, nf) | 17 |
| Charred 'Caesar' + Cos Lettuce + Anchovy + Parmesan + Cured Egg Yolk + Pangrattato (nf) I | 16 |
| Beer Battered Potato Scallops – Salt & Vinegar (df, nf) | 17 |
| 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. Please be advised an 8% service charge applies to groups of 12 or more guests.
Sunday (10%) and Public Holiday (15%) surcharges apply.
Country of Origin Labelling: A Australian, M Mixed, I - Imported