



## SNACKS

'Sfoggia Taco' + Cured Huon Salmon + Mascarpone + Spanish Trout Caviar + Chives (nf)	13ea
Albany Rock Oyster Gilda + Cantabrian Anchovy + Sicilian Olive + Pickled Guindilla Pepper (gf, df, nf)	14ea
NSW Bluefin Tuna Tartara + Seaweed 'Cannolo' + Roasted Red Pepper + Capers + Sesame (nf, df, gf)	15ea
'Fancy Potato Cake' + WA Shark Bay Blue Swimmer Crab Meat + Stracciatella + Polanco Oscietra Caviar (nf)	19ea
Buttermilk Crumpet + Tajima Wagyu Bresaola + Pecorino Crema + Smoked Cherries (nf)	14ea
Battered Pumpkin Flowers + Roasted Tomato + Stracciatella + Sea Purslane + Warrigal Greens (5pc) (v, nf)	23
Sala's Fritto Misto + NSW Royal Red Prawns + 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

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 WA No.1 Scampi + Herb & Chilli Oil + Lemon (gf, df, nf)	33 ea

## PASTA

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 + Furikake + Amaranth (nf)	46 Buckwheat

## SECONDI

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

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