



Welcome To Our Room

## SNACKS

'Sfoggia Taco' + Cured Huon Salmon + Mascarpone + Yarra Valley Trout Caviar + Chives (nf)	13ea
Sydney Rock Oyster Gilda + Cantabrian Anchovy + Sicilian Olive + Pickled Guindilla Pepper (gf, df, nf)	14ea
NSW Yellowfin 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
- Imperial Mandarin Mignonette	8 ea
- Polanco Oscietra Caviar	20 ea

## ANTIPASTI

Dry Aged Hiramasa Kingfish Crudo + Stracciatella Ginger Pickled White Peach + Fermented Chilli + Bronze Fennel (nf, gf)	39
NSW Yellowfin Tuna Crudo + Mint + Filetti di Melanzana + Parsley (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
Grilled Fuyu Persimmon + Witlof + Bush Rocket + Lambrusco Balsamic + Candied Walnuts (vegan, gf)	35
Burrata + Sour Cherries + Nduja (nf, gf)	36
Black Soil Plains Muscovy Duck + Radicchio + Amarena + Jus + Amaranth (nf, gf)	38
Tajima Wagyu Tongue Pastrami Skewer + Salsa Verde + Sala Rosso + Lemon (nf, gf, df)	36
Butterflied QLD U6 King Prawn + Bloody Mary Sauce + Lemon (gf, nf)	19 ea
Grilled SA 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 + Jerusalem Artichoke + Parmesan + Oberon Pine Mushrooms + Pinenuts (v)	46
Acquerello Risotto + WA Rock Lobster + White Asparagus + Hazelnuts + Pecorino (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
Reginette + Confit Aylesbury Duck + Radicchio + Agrodolce Red Grapes (nf)	46

## SECONDI

Fish of the Day + Pugliese EVO + Salsa Verde + Lemon (nf, df, gf)	56
Grilled ½ NZ Baby Pink Snapper + Peperonata + Olive Crumb + Basil (gf, nf)	59
Crispy Skin Qld Giant Groper + Acqua Pazza + Lemon + EVO (nf, df, gf)	58
Dry Aged NSW Ulladulla Yellowfin Tuna Steak + Oberon Pine Mushrooms + Salmoriglio + Jus (nf, gf)	59
Butterflied Spatchcock Chicken + Brussel Sprouts + Chestnuts + Thyme + Jus (gf, nf)	56
250gr Shiro Kin Wagyu MBS9+ Sirloin + EVO + Salsa Verde + Capers + Lemon + Jus (nf, df, gf)	92
500gr Tajima Wagyu MBS9+ 'Scamone' Steak + Pickled Walnut Crema + Jus (gf)	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
Charred Fioretto + Boquerones + Ricotta Salata + Pinenuts (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. Please be advised an 8% service charge applies to groups of 12 or more guests.  
A service fee applies to all card payments, including Visa, Mastercard and American Express.  
Sunday (10%) and Public Holiday (15%) surcharges apply.