

pasta + espresso

pasta + espresso	29.50
2 courses	39.50
add a glass of wine	+ 9.50

Smoked pork, veal + chicken terrine

Heirloom tomatoes, squacquerone, friggittelli peppers

Cured ocean trout, lemon crème fraiche, peach, witlof

Fennel salami, pickled cucumber, olives

 Risotto of roasted cauliflower + gorgonzola

Maccheroni, Spencer Gulf king prawns, prawn bisque, bottarga

Bucatini, Fremantle sardines, olive oil, fresh tomato, chilli, pangrattato

House made potato gnocchi, sage butter, pine nuts, currants, Meredith goat's cheese

Paccheri cacio e pepe

Gluten free pasta available +3

Shoestring fries 8

Cos, witlof, radicchio, French vinaigrette 8

*Please inform your waiter of any dietary & allergy requirements.

Please note, we cannot guarantee that all dishes will be free from allergens. Thank You