

starters

burratina 'burratina' cheese, confit Japanese cherry tomatoes, basil essence	32
scampi charcoal grilled langoustine, romanesco, sesame, white miso, 'Bagna Cauda'	38
capasante pan-seared 'Hokkaido' scallops, green peas, crispy guanciale, Soave emulsion	34
manzo wagyu beef tenderloin 'tartare', 'beluga' capers, smoked egg yolk, aged balsamic vinegar	28
fegato d'oca orange cured foie gras, variations of beetroot, raspberry 'vincotto'	28
tonno blue fin tuna belly 'crudo', nori mayo, ponzu yuzu gel, pickled daikon	36

pasta & risotto

	starter / main
tagliolini Alaska king crab, 'Datterini' tomatoes	42/68
spaghetti razor clams, 'Kaluga' caviar, bergamot scent	34/46
risotto Sicilian red prawn, Venetian spices	30/42
ravioli 'burratina' filling, 'san marzano' tomatoes coulis, fresh basil	26/36
tagliatelle truffle butter sauce, Manjimup black truffle	36/48

main courses

branzino roasted Italian seabass, zucchini and basil terrine, ramsons	48
merluzzo silver cod, Canadian lobster, fregola, green asparagus, saffron 'cacciucco'	68
manzo 'Jac' wagyu beef striploin MBS 6/7, parsnip, blue foot mushrooms, green pepper jus	78
agnello roasted 'Te Mana' lamb loin, Sicilian pistachio, heirloom beetroots, sambuca jus	55
maiale Iberico pork loin, fermented savoy cabbage, 10 years port wine reduction	44

degustation menu

select 4 dishes to create your own unique tasting menu – 4 course	118
starter – pasta – main course – dessert	
Langoustine, tuna, 'Jac' wagyu beef additional 10	

gourmet pizza

house-made pizza, 'stracciatella' cheese, 10 gr Manjimup black truffle	58
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from the grill & charcoal oven

premium cuts

MBS 4-5 'Sher' wagyu (Australia) beef tenderloin	200gr	78
<i>add foie gras</i>		16
barley fed MBS4+ beef (Australia) striploin	250gr	68
full blood A4 'Kagoshima wagyu (Japan) beef striploin	160gr	148

'on the bone'

200 days grain fed Black Angus beef tomahawk	from 1.2kg to 1.6kg per 100gr	20
200 days grain fed Black Angus beef porterhouse	from 800gr to 1.2kg per 100gr	22
31 days dry aged 'Vintage' 'Galiciiana' ribeye	900gr (serves 3 to 4)	248
31 days dry aged 'Vintage' 'Galiciiana' striploin	600gr (serves 2)	108
New Zealand spring lamb rack	600gr (serves 2)	98

side dishes

funghi charcoal grilled 'Portobello' mushrooms, thyme, salmoriglio	18
asparagi charcoal-grilled green asparagus chardonnay and honey dressing	18
patate truffle mashed potato	18
cavolfiore gratinated cauliflower, hazelnut and 'parmesan' crumble	16
insalata rocket salad, Japanese cherry tomatoes, balsamic vinegar	16

sauces

béarnaise zafferano saffron infused béarnaise	8
tartufo black truffle & 'porcini' mushrooms	
pepe nero black pepper	
salsa verde parsley, garlic, olive oil, oregano, red wine vinegar	

caviar 'N25'

Schrenckii sturgeon	
30 gr	118
50 gr	208
Siberian sturgeon	
30 gr	98
50 gr	178
served with classic condiments	