



Good Times Menu \$95

Marinated Sicilian Olives

Focaccia, Whipped Ricotta & Olive Oil

Fried Pastry, Parmesan Cream, Mortadella

Arancini, 'Nduja, Salsa Calabrese

Tuna Crudo, Tonnato Dressing, Sardinian Crisp Bread

+ *King Prawns, Shellfish Butter, Bottarga \$18pp*

Roasted Chicken & Mortadella Agnolotti in Broth

Chicken Cooked Under A Brick, Spicy Peppers

Chips, Rosemary Salt, Truffle Aioli

Rocket, Shallots & Aged Balsamic

Salted Caramel Gelato

Fig & Olive Oil Cake, Butterscotch

TO ENSURE THE HIGHEST QUALITY, OUR MENU IS SUBJECT TO CHANGE BASED ON THE
SEASONAL AVAILABILITY OF INGREDIENTS. SUBSTITUTIONS MAY BE NECESSARY.
PLEASE INFORM YOUR WAITER OF ANY ALLERGIES • CREDIT CARD SURCHARGES APPLY
SUNDAYS INCUR A 10% SURCHARGE • PUBLIC HOLIDAYS 15% SURCHARGE
10 % SERVICE CHARGE APPLIES TO TABLES OF 6 OR MORE (MON - SAT)



Good Times Menu \$125

Marinated Sicilian Olives
Focaccia, Whipped Ricotta & Olive Oil
Zucchini Flower, Five Cheeses & Anchovy
Arancini, 'Nduja, Salsa Calabrese

Tuna Crudo, Tonnato Dressing, Sardinian Crisp Bread
Fried Eggplant, Tomato Jam, Salted Ricotta
+ *King Prawns, Shellfish Butter, Bottarga \$18pp*

Roasted Chicken & Mortadella Agnolotti in Broth

Roasted Murray Cod with Ligurian Olive Sauce & Soft Leeks.
Parmesan Crumbed Veal Cutlet, Tomato, Buffalo Mozzarella & Basil

Chips, Rosemary Salt, Truffle Aioli
Rocket, Shallots & Aged Balsamic

Coffee Granita, Whipped Mascarpone
Fig & Olive Oil Cake, Butterscotch

TO ENSURE THE HIGHEST QUALITY, OUR MENU IS SUBJECT TO CHANGE BASED ON THE
SEASONAL AVAILABILITY OF INGREDIENTS. SUBSTITUTIONS MAY BE NECESSARY.
PLEASE INFORM YOUR WAITER OF ANY ALLERGIES • CREDIT CARD SURCHARGES APPLY
SUNDAYS INCUR A 10% SURCHARGE • PUBLIC HOLIDAYS 15% SURCHARGE
10 % SERVICE CHARGE APPLIES TO TABLES OF 6 OR MORE (MON - SAT)