



## PRIMI

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### OSTRICHE - SYDNEY ROCK OYSTERS

<i>Naturale (freshly shucked to order)</i>	<i>½ Dozen</i>	<i>19</i>	<i>1 Dozen</i>	<i>30</i>
<i>Mornay (béchamel and parmesan)</i>	<i>½ Dozen</i>	<i>21</i>	<i>1 Dozen</i>	<i>32</i>
<i>Kilpatrick (bacon and Worcestershire sauce)</i>	<i>½ Dozen</i>	<i>21</i>	<i>1 Dozen</i>	<i>32</i>

CARPACCIO DI TONNO 24  
*Thinly sliced fresh tuna with dried cherry tomatoes and olives*

CRUDO DI SALMONE 24  
*Cured salmon, fennel, horseradish and lemon*

CARPACCIO DI MANZO 22  
*Thinly sliced fillet of beef with extra virgin olive oil, lemon and parmesan*

PROSCIUTTO E CAPRINO 24  
*Prosciutto, peach and goats cheese salad*

FIORI DI ZUCCHINI 22  
*Zucchini flowers filled with taleggio and potato, apple and vincotto*

ASPARAGI CON UOVA D'ANATRA 21  
*Grilled asparagus, soft boiled duck egg, parmesan, grilled sourdough*

GNOCCHI AL GRANCHIO 24  
*Gnocchi with spanner crab, tomato, lemon and basil*

ORECCHIETTE CON BRASATO D'AGNELLO 21  
*Orecchiette with braised lamb, peas and orange*

SPAGHETTINI AI GAMBERI E CAPESANTE 24  
*Spaghettoni with prawns, scallops, zucchini, baby capers*



## SECONDI

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FILETTO DI DENTICE	32
<i>Pink snapper fillet with cherry tomatoes and caperberries</i>	
FILETTO DI SAN PIETRO	36
<i>Grilled fillet of John Dory with lemon</i>	
GRIGLIATA DI SCAMPI	56
<i>Western Australian No. 1 Scampi, grilled and finished with lemon and olive oil</i>	
POLLO RIPIENO	29
<i>Rolled free range chicken filled with golden raisins, walnuts and rosemary</i>	
COSTOLETTA DI VITELLO	32
<i>White Rivers milk fed veal cutlet, wrapped in pancetta and sage</i>	
FILETTO DI MANZO AI FERRI	32
<i>Grilled 200g fillet of beef, 200 day grain fed</i>	

## CONTORNI

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PATATINE FRITTE	8	INSALATA DI RUCOLA	8
<i>Hand cut chips</i>		<i>Rocket salad with plum and pistachio</i>	
CREMA DI SPINACI	8	INSALATA PRIMAVERA	7
<i>Creamed spinach</i>		<i>Fresh peas, asparagus, broad beans, mint and garlic</i>	
PUREA DI PATATE	6	INSALATA CAPRESE	15
<i>Mashed potato with truffle oil</i>		<i>Buffalo mozzarella, heirloom tomatoes, baby basil and extra virgin olive oil</i>	
CAROTE ARROSTO	6		
<i>Roasted heirloom carrots, parsley</i>			

## DOLCI

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DARCY'S TIRAMISÚ	13
<i>Classic Venetian dessert</i>	
CASSATA	14
<i>Home made cassata with chocolate, almond, cherry</i>	
PESCHE E LAMPONI CON CREMA DI LIMONE	14
<i>Poached peaches, lemon curd, raspberries, savoiardi</i>	
AFFOGATO	24
<i>Vanilla ice cream, double espresso, your choice of port or liqueur</i>	
CRÊPE SUZETTE	
<i>For One</i>	24
<i>For Two</i>	44
FORMAGGI MISTI	20
<i>La Tur (Piemonte), Ubriaco al Prosecco (Veneto)</i>	
<i>Goat Gorgonzola (Lombardia), Pyengana Cheddar (Tasmania)</i>	

## CAFFÉ

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ESPRESSO, LONG BLACK	4
CAPPUCCINO, FLAT WHITE, CAFFÉ LATTE	5
ITALIAN STYLE HOT CHOCOLATE	5
TEA by T2	
<i>Earl Grey, English Breakfast, Peppermint, Camomile, Sencha</i>	5
CAFFÉ AL LIQUORE	
<i>Irish Coffee (Irish Whiskey)</i>	14
<i>Royal Coffee (Cognac)</i>	20
<i>Roman Coffee (Galliano)</i>	14
<i>Jamaican Coffee (Tia Maria)</i>	14
<i>Mexican Coffee (Kahlua)</i>	14