

ACS

ACS sourdough, smoked cultured rosemary butter 4pp

Live Sydney rock oysters, finger lime, lemon myrtle 8ea or ½ doz 45

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Castelvetrano green olives 12

Affettati misti (charcuterie plate) 26

Mozzarella di bufala campana, Parma prosciutto, forest mushroom 25

Potato gnocchetti, pea puree, radicchio, lime, evoo 24

White Sicilian anchovies, brown butter, dill, pane carasau 23

Fried school prawns, herb emulsion 23

Cured hiramasa kingfish, roasted tomato, spring peas 32

BBQ W.A. octopus, potato, Nduja 26

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Fettuccine our beef ragu 32

Black ink tagliolini, crab, confit tomato, bottarga 34

Gnocchi alla romana, gorgonzola, pancetta, truffle honey 34

Duck leg confit, potato croquette 35

Whole fish over charcoal hand rolled fregula, fermented cabbage 44

Spatchcock over charcoal 37

3-week dry aged Bistecca Alla Fiorentina (1kg) 150

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Crispy desiree potato, pecorino Romano 15

Broccoletti, cabbage, chickpea miso 15

Cos salad, lemon myrtle, pane carasau 13

Set Sharing Menu 90pp

minimum 2 ppl

required tables 6 ppl +

**Add live Sydney rock oysters with
finger lime • lemon myrtle 8ea or ½ Doz 45**

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ACS sourdough • Smoked cultured butter
Mushroom tartufata • Salted egg • Toast

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Affettati misti • Italian cold cuts
Mozzarella di bufala campana • Parma prosciutto • Forest mushroom

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North Queensland king prawn • Prawn butter • Fermented cabbage
Cos salad • Lemon myrtle •

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Duck ravioli, butter sage, porcini
Desiree potato • Pecorino Romano

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Tiramisu ice cream tramezzino

Add 3-week dry aged Bistecca Alla Fiorentina (1kg) 150

Vegetarian Set Sharing Menu 90pp

Minimum 2ppl

Required tables 6ppl +

Sydney rock oysters with finger lime • lemon myrtle ½ Doz 45

ACS sourdough • smoke cultured butter

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Mushroom tartufata • salted egg • toast
Mozzarella di bufala campana • forest mushroom

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Eggplant parmigiana • tomato emulsion
Desiree potato • pecorino romano

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Potato gnocchetti • pea puree • radicchio • lime • evoo
Cos salad • lemon myrtle

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Tiramisu ice cream tramezzino