

ACS
GASTRONOMIA ITALIANA

ACS sourdough focaccia, black garlic, smoked rosemary butter	9
Grilled oyster, smoked scarmorza cheese, fermented tomato	9ea
Prawn croquette, tuna mayo	9ea
Salsiccia sarda, pickles	12

~ entrée

Live Sydney rock oysters, finger lime, lemon myrtle ½ doz	45
Buffalo mozzarella, heirloom tomato, pesto (v)	26
Veal crudo, pecorino Romano, lemon verbena	26
White Sicilian anchovies, brown butter, eschalot, dill	24
Fried school prawns, herb emulsion	26
WA grilled octopus, potato, salsa verde	26
Cured hiramasa kingfish, roasted tomato oil, spring peas	32

~ main

Bigoli carbonara	33
Tagliolini pasta, prawn, courgettes, bottarga	35
Ravioli truffle and ricotta, sage (v)	35
Eggplant parmigiana (v)	32
Duck leg confit, braised leek, jus	36
Barramundi over charcoal, fregula, puttanesca	39
Wagyu MB 5+ T-bone Bistecca (minimum 1kg)	18 /100g

~ side

Crispy désirée potato, pecorino Romano	16
Broccoletti, cabbage puree chickpea miso	16
Cos salad, lemon myrtle, fennel	14

\$130pp

Minimum 2 ppl

Required tables 6 ppl +

Add matching wines \$75pp



Castelvetrano olives

Duck croquette, porcini dust, mayo

Cured Hiramasa Kingfish, fingerlime

Veal crudo crostino

NV Extra dry Farina Prosecco DOC Treviso IT

ACS sourdough focaccia • black garlic • smoked butter

ACS charcuterie selection

Stracciatella • panzanella • basil

2022 Antichi Poderi Jerzu Vermentino Sardinia IT

Casarecce pasta • aglio • olio • peperoncino

2021 Ca San Vito Pinot Grigio Veneto IT

Lamb backstrap over charcoal, jus

- Handpicked green beans, garlic, chili

- Roasted Potato, Reggiano

2016 DéVasari Chianti Riserva DOCG Tuscany IT

Tiramisu ice cream sandwich • white chocolate • hazelnut

Coconut cherry, petit four

NV Funaro Passito Di Zibibbo IGP Sicily IT

1% surcharge on all card payments | 10% surcharge applicable weekends