

**ACS**  
GASTRONOMIA ITALIANA

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

~ *entrée*

Live Sydney rock oysters, finger lime, lemon myrtle ½ doz	45
Buffalo mozzarella, heirloom tomato, pesto (v)	26
Wagyu beef tartare, pecorino Romano, cumquat	27
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 beef cheek ragu	33
Tagliolini pasta, prawn, courgettes, bottarga	35
Ravioli pumpkin, ricotta, sage (v)	35
Our pork sausage, agrodolce brassica	32
Duck leg confit, caramelised onion, jus	36
Barramundi over charcoal, fish fumetto, lime	39
Wagyu MB 4+ Striploin steak ½ kilo	90

~ *side*

Duck fat potato terrine, Reggiano truffle	19
Broccoletti, cabbage puree, chickpea miso	18
Handpicked green beans, red beets	16
Cos salad, lemon myrtle, fennel	14

**\$130pp**

Sharing menu

Required tables 8 ppl +

*Add matching wines \$85pp*



Castelvetrano olives

Duck croquette, porcini dust, mayo

Cured Hiramasa kingfish, fingerlime

Wagyu beef crudo crostino

*NV Extra dry Farina Prosecco DOC Treviso IT*

ACS sourdough

Charcutarie 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

- Cauli fioretto fritto, pecorino, honey

- Cos salad, lemon myrtle, fennel

*2016 DéVasari Chianti Riserva DOCG Tuscany IT*

Tiramisu ice cream sandwich, white chocolate, hazelnut

Petit four

*NV Funaro Passito Di Zibibbo IGP Sicily IT*

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