



BUONGUSTAIO Guy has selected an eight course tasting menu
195 per person, 265 per person with suggested wines

SEARED TUNA, "MOSCIAME DI TONNO",
AVOCADO, LEMON, DANDELION, TOMATO
FELSINA EXTRA VIRGIN OLIVE OIL ICE CREAM

RUSSIAN LOBSTER SALAD,
HORSERADISH CREAM, BLACK RICE CRISP, SAFFRON EMULSION,
SEA URCHIN, YOUNG LEAVES, PICKLED SHALLOTS

RISOTTO "VENERE",
BLACK VENERE RICE, MORTON BAY BUG, PARMESAN SABAYON

PINE NEEDLE SMOKED QUAIL,
JAMÒN, FREGOLA, CANDIED QUINCE, PINE NUT OIL, TOASTED PINE NUTS

GLENLOTH PIGEON, ROASTED BREAST, LEG RAVIOLI
CIME DI RAPA, MARSALA, CARDAMOM AND LIQUORICE POWDER, COUSCOUS

SLOW COOKED WAGYU RUMP CAP,
PICKLED VEAL TONGUE, SHALLOT AND POTATO "SALTATE",
FENNEL AND ROSEMARY PRALINE, SALSA VERDE

GELATO
A SEASONAL SELECTION

VALRHONA CHOCOLATE SOUFFLÉ
MALT ICE CREAM AND CHOCOLATE SAUCE

LAVAZZA COFFEE AND PASTRIES

ANTIPASTO

OUR RANGE OF SAVOURY TASTES 42

“MOONLIGHT FLAT OYSTERS”

AUSTRALIA’S BEST ARTISANALLY FINISHED NATIVE OYSTERS FROM BATEMANS BAY
NATURAL WITH FENNEL AND BLOOD ORANGE 5 EACH

JAMÒN IBÉRICO “JOSELITO” RESERVA

WORLD’S BEST CURED HAM FROM BLACKFOOT PIGS FED EXCLUSIVELY
ON OAK TREE ACORNS, 50 GRAMS 50

SALUMI

PLATE OF SALUMI HAND CRAFTED BY TONY SGRO FOR
GUY GROSSI, FELSINA EXTRA VIRGIN OLIVE OIL , CINERINO 42

SEARED TUNA, “MOSCIAME DI TONNO”,

AVOCADO, LEMON, DANDELION, TOMATO
FELSINA EXTRA VIRGIN OLIVE OIL ICE CREAM 39

KINGFISH CARPACCIO,

EUCALYPTUS OIL, BLOOD ORANGE, PANTELLERIA CAPERS,
WATERCRESS, PIQUILLO PEPPERS 39

RUSSIAN LOBSTER SALAD,

HORSERADISH CREAM, BLACK RICE CRISP, SAFFRON EMULSION,
SEA URCHIN, YOUNG LEAVES, PICKLED SHALLOTS 45

CRAB FILLED CALAMARI “AL VAPORE”

CANDIED TOMATO, BASIL SEEDS, OLIVE, BACCALA CRISP,
SPICED CUCUMBER 39

RABBIT AND FOIE GRAS TERRINE,

HAZELNUT, GINGERBREAD, BEETROOT,
RADISH, TOMATO, CHANTERELLES 39

PINE NEEDLE SMOKED QUAIL

JAMÒN, FREGOLA, CANDIED QUINCE, PINE NUT OIL, TOASTED PINE NUTS 39

RISOTTO “VENERE”,

BLACK VENERE RICE, MORTON BAY BUG, PARMESAN SABAYON 39

PEPPERED SCALLOP RAVIOLI

LEMON, GARLIC, FOIE GRAS, PEAS 39

SCIALATELLI, TOMATO “PASSATA”,

BASIL LEAVES, CRISP PANCETTA, CHILLI 39

TOASTED FLOUR FETTUCCINE “CARBONARA”

“PROSCIUTTO DI PARMA”, BUTTER, PECORINO, SLOW COOKED EGG, BLACK TRUFFLE 39

DUCK AND WILD MUSHROOM TORTELLINI

INTENSE DUCK JUS, CARAMELISED PEAR 39

LOBSTER TORTELLINI

LOBSTER CONSOMMÉ, TARRAGON, TOMATO, ORANGE TUILE 39

SPAGHETTI QUEENSLAND PRAWNS,

ZUCCHINI, FENNEL POLLEN, CAULIFLOWER CREAM 39

LIVE SOUTHERN ROCK LOBSTER POA

KING GEORGE WHITING "BECCAFICO"

CRUMBS, PINE NUTS, SULTANAS, "CREAM OF SCALLOP",
WHITE CHOCOLATE, PARSLEY, BABY FENNEL, JAMON 52

LINE CAUGHT WILD FISH

ONION CONSOMMÉ, JERUSALEM ARTICHOKES, MUSHROOM, NETTLES 52

GRASS FED VEAL FILLET, CAPER HERB CRUST,

MT ZERO LENTILS, PORCINI, BONE MARROW, CELERIAC, "CIPOLLE MODENESI" 50

GLENLOTH PIGEON, ROASTED BREAST, LEG RAVIOLI

CIME DI RAPA, MARSALA, CARDAMOM AND LIQUORICE POWDER, COUSCOUS 52

THIRLMERE MUSCOVY DUCK BREAST

VINE LEAVES, CONFIT LEG, CHERRIES AND VEGETABLES 50

CASTRICUM LAMB

BREAD STUFFING, CHESTNUTS, SWEET PEPPER PASTRY,
RED CABBAGE, PEPPERCORN "SALMORIGLIO" 50

250 DAY GRAIN FED BEEF RIB (1 KG)

ROAST FOR "TWO TO SHARE", MUSTARD "SUGO",
POTATO, WITLOF, PEAR AND GORGONZOLA SALAD 130

RABBIT "IN PORCHETTA"

BONED AND ROLLED, SPECK, SPICES, "PIERA",
FENNEL AND ORANGE, BLACK CABBAGE, MUSTARD FRUITS 49

SLOW COOKED WAGYU RUMP CAP,

PICKLED VEAL TONGUE, SHALLOT AND POTATO "SALTATE",
FENNEL AND ROSEMARY PRALINE, SALSA VERDE 55

PORK SCOTCH, "CAPOCOLLO", COOKED WITH MYRTLE,

APPLE AND POTATO, PEAS, LEAFY GREENS, "HOCK DADO", HAM HOCK BROTH 49

GUINEA FOWL,

PAN ROASTED BREAST, SLOW COOKED LEG, DATE, PROSCIUTTO,
"LAVAZZA AROMAS", BRUSSELS SPROUTS, POLENTA 52

SPINACH 12

"PATATE AL FORNO" 12

FENNEL GORGONZOLA 18

SALAD, BITTER AND SWEET LEAVES 12

OX HEART, TOMATO CARPACCIO, BURRATA, BASIL, CAPERS 16

FARRO, CAULIFLOWER SALAD 12

GELATO

A SEASONAL SELECTION 26

VALRHONA CHOCOLATE SOUFFLÉ

MALT ICE CREAM AND CHOCOLATE SAUCE 26

CANNOLI “CROQUANT”,

BURNT BUTTER ICE, MANGO 26

CHOCOLATE MARQUIS

PASSION FRUIT, ROSEMARY BRITTLE, “NUTELLA” ICE CREAM 26

“CASSATA” SEMIFREDDO,

CANDIED FRUIT, CANTALOUPE, TAPIOCA, OLIVE OIL CAKE 26

LAVAZZA BRULÉ,

MILK SORBET, GARIBALDI, COFFEE GLASS 26

QUINCE RICE PUDDING,

COCONUT, CHESTNUT CRUMBLE 26

“JAZZ” APPLE, SAFFRON, RUM, TURKISH DELIGHT,

CRISP PASTRY, RHUBARB AND YOGHURT
ICE CREAM, ITALIAN MERINGUE 26

CHEESE 35

DÉLICE DE BOURGOGNE – BURGUNDY, FRANCE

WILL STUDD’S SELECTED FARMHOUSE CHEDDAR – WEST COUNTRY, ENGLAND

CASA MADAIO CINERINO DI FOSSA – CILENTO, ITALY

MAURI GORGONZOLA DOLCE – LOMBARDIA, ITALY

OCCELLI TESTUN IN FOGLIE DI CASTAGNO – PIEDMONT, ITALY

WOODSIDE MASQUERADE – SOUTH AUSTRALIA

LAVAZZA CAFFÈ 8

TE` 8

ENGLISH BREAKFAST

SENCHA, DARJEELING,

GENMAI CHA, LEMON GRASS

CHINA ROSE, CHAMOMILE

PEPPERMINT, GIRLIE GREY

EARL GREY, FIJI,

PAR AMOUR, CASANOVA