

TO START

- Port Lincoln sardines, oregano, bay leaf, fresh lime (gf) 14
- Antipasto - selection of small goods, arancini, marinated olives, grissini 22pp
- Local Swordfish, taramasalata, spring onion aioli, pumpkin seeds 24
- Octopus, kohlrabi, XO nduja dressing, lemon (gf) 24
- House made Spanakopita (v) 18
- Stracciatella di bufala, seasonal vegetables, toasted hazelnuts, blood orange (gf) (v) 22

PASTA

hand-made in house daily

- Orzo, braised goat, green peas, soffrito, caramelised shallots 36
- Potato gnocchi, capsicum, harissa, smoked almonds, ricotta, basil (v) 35
- Tomato chitarra, braised beef brisket, fermented fennel, chilli, rocket 35
- Tortellini of squid ink & crab, saffron tomato broth, charred corn, salmon roe 36

MAINS

- Fresh fish of the day POA
- Grilled zucchini, black sesame yoghurt, cous-cous, puffed wild rice (v) 33
- Twice cooked La Ionica Chicken, smoked eggplant puree, radicchio, Persian feta, bee pollen (gf) 36
- 36° South Sirloin, caramelised onion & leek, garlic shoots, mustard emulsion, jus (gf) 44
- Signature Lamb Press, Pancetta, parsnip skordalia, granny smith apple, peas, broccolini, rosemary (gf) 38

TASTING MENU

- Ready to indulge?
- Let our chefs feed you with our 5-course Spring Tasting Menu 95 pp
- Additional cheese course 15 pp
- Matching wines 65 pp

SIDES

- George's Greek horiatiki Salad (v) 12
- Local greens, garlic butter (gf) (v) 12
- Crispy potatoes, rosemary salt (gf) (v) 11