

SECONDI

Grilled Squid - 425

Nduja, squid ink aioli, gremolata

Prawns al Ajillo - 550

Gently cooked in garlic, olive oil and white wine and served with toasted sourdough

Tiger Prawns - 975

Butterfied and grilled with rosemary and lemon, served with Mediterranean salsa

Salmon - 695

Truffle beurre blanc, asparagus and spinach

Grilled Snapper - 650

Bouillabaise sauce, broccolini and rouille croute



Grilled Chicken - 695

A whole baby chicken, grilled and brushed with spicy mojo verde sauce
Please allow 45 minutes or pre-order for your next visit.

Grilled Pork Chop - 775

(500g) pork chop with creamy mushroom sauce and spinach

Grilled Lamb Chops - 1,250

Ajo blanco, mojo rojo, pomegranate salad

Tender Valley Striploin - 1,250 / 2,495

(300g) (600g) 200-day grain-fed Australian striploin with mojo rojo
Choose 1 side on us with the sharing steak

Wagyu Hanger Steak - 895

(180g) 300-day grain-fed Australian Wagyu with mojo rojo

Steak Frites - 1,150

(200g) 200-day grain-fed Australian ribeye steak with French fries and pepper sauce



WHILE YOU WAIT

Cheese & Cold Cuts Boards are always a good idea



Charcuterie & Cheese - 595

Prosciutto di Parma, saucisson, pork rillettes, truffle brie, comté, nuts, dried fruits, pickles, bread

Italian Cuts - 550

Prosciutto di Parma, coppa, speck, truffle salami, salame Emiliano, giardiniera, olives, sourdough

Burrata & Prosciutto - 550

Prosciutto di Parma, burrata, pizza bread, olives

Cheesemonger's Collection - 595

Comté, truffle brie, gorgonzola, goat's cheese, parmesan, jam, nuts, dried fruits, sourdough

The Grande Mimosa - 950

Prosciutto, coppa, speck, saucisson, pork rillettes, truffle brie, comté, gorgonzola, goat's cheese, dried fruits, nuts, pickles, jam and sourdough

SIDES & THINGS

Mixed Leaf Salad - 90

French Dressing

Grilled Cabbage - 140

Garlic cream, parsley oil, almonds

Grilled Broccolini - 195

Bagna cauda cream, croutons

Provençal Tomatoes - 150

Cream, basil, parmesan

Caponata - 175

Sicilian style sweet and sour eggplant with sunflower seeds, mint and basil

French Fries - 140

Aioli

ANTI PASTI



Tomato & Cheese Tart - 275
Tomato, emmental, and Dijon mustard on puff pastry

Roast Cauliflower - 275
Romesco, almonds, pomegranate, aioli, green olive, mint, parsley

Burrata & Tomato Salad - 450
Focaccia croutons, pickled red onion, basil

Goat's Cheese Soufflé - 395
Chevre Buche soufflé with cream and summer truffle

Crabpacho - 275
Gazpacho, crab, basil oil, served cold

Tuna Crudo - 395
Avocado, green olive, pickled jalapeno, citrus dressing

Tutti Fritti Summer Love - 325
Deep fried squid, tartare sauce

Beef Carpaccio - 450
Artichokes, truffle dressing, potato crisps, rocket, parmesan

Mussels & Chorizo - 495
Chickpeas, parsley, white wine and sourdough

Oysters
Fine de Claire no.3
350(3)/695(6)/1350(12)
Mignonette, Thai seafood sauce, lemon and tabasco



HOME IS WHERE THE PASTA IS

Linguine Vongole - 385
Clams, white wine, cherry tomatoes and parsley

Calamarata allo Scoglio - 450
Mussels, prawns, squid, clams, white wine, peas, pesto

Spaghetti Nero - 450
Squid ink spaghetti, prawns, chorizo, chilli, garlic, basil

Amatriciana Rosa - 325
Rigatoni, tomato, guanciale, cream

Bucatini Carbonara - 350
Egg yolk, parmesan, and guanciale



SALADS

Mimosa's Niçoise - 345
Our take on this classic!

Endive Salad - 375
Apple, walnuts, sweet mustard dressing

Tri-Coloured Salad - 275
Caesar dressing, focaccia croutons, Parmesan

Baby Gem Salad - 325
Blue cheese dressing, dates, hazelnuts, croutons, crispy bacon and red onion

Greek Salad - 350
Creamy feta with tomato, cucumber, black olives, red onion, herbs and watermelon

HOMEMADE FRESH PASTA

Tagliatelle al Tartufo - 550
Truffle cream sauce, sage brown butter and meat juices with summer truffle

Tagliatelle & Funghi - 395
Mushrooms, porcini butter, gremolata and Parmesan

Agnolotti - 350
Pasta pockets stuffed with corn and ricotta, ricotta, dried tomatoes, saffron, thyme

Ravioli - 345
Stuffed with spinach, ricotta and nutmeg and served in sage butter



RISOTTO AND FRIENDS

Gnocchi al Formaggio - 375
Potato gnocchi and spinach baked in cheesy cream sauce

Risotto ai Gamberi - 550
Prawn risotto with stracciatella, tomato and basil

Risotto ai Funghi - 475
Creamy risotto with sauteed mushrooms and truffle burrata

PIZZA *Love at first slice*

Pizza Bread - 120
Rosemary, garlic

El Classico - 275
Tomato, fior di latte, basil

Burraterita - 425
Tomato, burrata, dried cherry tomato, basil

Tell me the Truff(le) - 475
Fior di latte, truffle mascarpone and champignon

Cheesus Christ! - 375
Mozzarella, gorgonzola, scamorza, Parmesan, roast garlic, crunchy breadcrumbs

Wham! Bam! Thank you Clam - 345
Clams, grana, parsley, chilli flakes, garlic, lemon

Amore Meat-o - 475
Tomato, fior di latte, sausage, chorizo, bacon and speck
Add jalapeños to spice it up

Singing the Blues - 425
Fior di latte, gorgonzola, speck, honey, walnuts and rocket

Calabrese Dreamin' - 375
Tomato, fior di latte, red onion, olives, 'nduja and rosemary

Chorizo - 345
Tomato, fior di latte, chorizo, basil

Masters of the Tunaverse - 395
Tomato, fior di latte, tuna, green olives, parsley and red onion