

– SIR MIX-A-LOT, 1992
„My anaconda don't.”



E A T S

CHEF'S SELECTION OF CHEESES (V) // 32

one hard, one soft, one blue

SALUMI (DF) // 30

capocollo, wagyu breasola, sopressa, pickled green tomatoes, marinated artichoke, pane carasau

BEEF CARPACCIO (GF) // 21

truffle pecorino, red radish cress

BURRATA (V) // 23

heirloom tomatoes, fig vino cotto, toasted farro, smoked salt

RADICCHIO & PEAR (V, GF) // 15

walnuts, pecorino romano

MOZZARELLA DI BUFALA (V, GF) // 16

zucchini, oregano, chilli

PEPPERS (V, GF) // 19

smoked eggplant, goats curd, hazelnuts, chilli, parsley

ROMAN BEANS & BROCCOLINI (V) // 22

stracciatella, pangrattato, almonds, chilli, lemon

VONGOLE (GF) // 28

kipfler potatoes, chickpeas, dragoncello

HAND-CUT PAPPARDELE // 28

lamb shoulder ragu, parmigiano reggiano

MEZZI RIGATONI // 26

tomato, peppers, nduja, stracciatella, basil

CHICKEN CACCIATORE (GF, DF) // 32

tomato, olives, rosemary

POLPETTE (GF) // 28

pork & veal meatballs, sugo di pomodoro, polenta, pecorino romano

CONTROFILETTO (GF) // 56

500g sirloin, roasted pepper, basil & pinenut pesto

D E S S E R T S

LEMON POLENTA & ALMOND TORTE (GF) // 15

orange syrup, yoghurt

CHOCOLATE MOUSSE // 15

caramel, vanilla cream, ginger biscuit

all our specialty dishes can be shared amongst friends

We accept visa, mastercard and american express. All credit cards incur a 1% fee
Groups of six or more in the restaurant will have a 10% discretionary service added to their bill
Public holiday surcharge 10%

– BIG L, 1995
„I'm so ahead of my time, my parents haven't met yet“



C H E E S E

SERVED WITH SEASONAL FRUIT, HONEY, PANE CARASAU & OLIVE OIL BREAD

SOFT / SEMI SOFT

BRILLAT-SAVARIN (COW) // 13

normandy, france

BRILLAT-SAVARIN WITH TRUFFLE (COW) // 13

burgundy, france

MONS TOMME DU BERGER (SHEEP/GOAT) // 12

pyrenees, france

FROMAGE DE MEAUX (COW, BRIE) // 12

seine-et-meaux, france

TOMME DE CHEVRE (GOAT) // 12

pays de la loire, france

TOMA DELLA ROCCA (COW/GOAT/SHEEP) // 13

piedmont, italy

BREBIROUSSE (SHEEP, WASHED RIND) // 12

rhone-alpes, france

IL NOCCIOLO (COW/GOAT/SHEEP) // 11

piedmont, italy

BLUE

BLU DI CAPRA (GOAT) // 12

lombardy, italy

RIVERINE (BUFFALO) // 10

gippsland, australia

BLU DI LANGA (COW/SHEEP/GOAT) // 11

piedmont, italy

CROZIER (SHEEP) // 14

tipperary, ireland

BLUE D AUVERGNE (COW) // 10

auvergne, france

served with seasonal fruit, honey, pane carasau & olive oil bread

– BEYONCÉ, 2013
“I woke up like this.”



C H E E S E

HARD/SEMI HARD

MONS OSSAU IRATY 12 MONTH (SHEEP) // 12

pyrenees - atlantiques, france

TOMMA QUATTRO LATTE (DONKEY/COW/GOAT/SHEEP) // 12

lombardy, italy

HORNBACHER (COW) // 11

emmental, switzerland

FORMAI DE MUT DOP (COW) // 11

lombardy, italy

CANESTRATO CAPRA BASILISCHI (SHEEP) // 12

basilicata, italy

CALCAGNO (SHEEP) // 10

campania, italy

OCELLI TESTUN AL BAROLO (SHEEP/GOAT) // 12

piedmont, italy

CUSIE CASTAGNO (COW/GOAT) // 14

piedmont, italy

MONTE VERONESE MAIGA DOP (COW) // 10

verona, italy

TREBBIONE PECORINO (SHEEP) // 10

tuscany, italy

HAFOD CHEDDAR (COW) // 12

lampeter, wales

W I N E T O F I N I S H

60 ML

2005 CONTINI VERNACCIA DI ORISTANO (FLOR) // 10

sardinia, italy

NV NORMANNO RALLO ZIBIBBO // 8

sicily, italy

NV PODERI DEL PARADISO VIN SANTO // 14

san gimignano, italy

NV DAVID FRANZ OLD REDEMPTION XO // 14

barossa valley

served with seasonal fruit, honey, pane carasau & olive oil bread