

SU COMINZU

Ostriche 8ea
Sydney Rock oysters, shucked to order with white grape, oregano and finger lime dressing

Pane 17
Focaccina and carasau with ricotta and abbamele
Add Pilu bottarga and Pepe Saye butter +4

Coccoi Prena 19
Sardinian bread made of spelt, kamut and rye, filled with potato, garlic and mint
Add Pilu bottarga and Pepe Saye butter +4

Granchio 40
Rockliff spanner crab, Pilu bottarga, citrus and pink peppercorn crisp

ANTIPASTU

Tonno alla Carlofortina 45
Yellowfin tuna, tomato, pinenuts, basil and Parmigiano

Capesante 42
Abrolhos scallops, cauliflower, leek and bottarga

Zucca 30
Marinated pumpkin, goat cheese, pomegranate, hazelnut and red onion

MACCARRONES

Fregula 36
Fregula pasta with porcini mushroom, Blu di Capra and Tuscan kale

Culurgiones 33
Sardinian potato filled pasta, Juncu cheese, zucchini, burnt butter and mint

Fusilli 38
Beetroot fusilli, rabbit, pecorino, walnuts and dill

Spaghetti 45
Spaghetti with Bay lobster and Pilu bottarga

SEGUNDU

Gamberoni 53
King prawns, Vernaccia, garlic and salsa verde

Pesce alla griglia MP
Line caught whole fish of the day with yellow tomato, taggiasca olives and capers

Merluzzo 65
Aquna Murray cod with tomato, fennel, garlic and parsley

Polletto 48
Chicken involtino with provola cheese, prosciutto, sage and Chiodini mushroom

Vitello 56
Veal tenderloin, parsnip, Cannonau and green peppercorn gremolata

Our Signature Dish

Maialetto 75
Refalo free range suckling pig, mirto braised cabbage and sheep yoghurt

ORTAGIOS

Zucchine 29
Polenta filled, fried zucchini flowers with zucchini carpaccio and feta

Melanzane alla parmigiana 28
Eggplant, tomato, Parmigiano, basil and pistachio

CONTORNU

Insalata 16
Mixed leaves and radicchio with white balsamic, Parmigiano Reggiano and honey dressing

Cavoletti 20
Brussel sprouts, vincotto and ricotta salata

Fioretto 20
Cauliflower blossoms, lemon dressing and almond crumble

Patate fritte 16
Gourmet crispy cocktail potatoes, rosemary salt and garlic

Take a culinary journey through Sardinia and let us showcase the island's flavours, traditions and stories.
Sit back, relax and enjoy the trip. Buon Viaggio!

GALLURA 195pp

WINE MATCHING

SARDINIAN 95pp PREMIUM 140pp NON-ALCOHOLIC 65pp

Tonno alla Carlofortina
Yellowfin tuna, tomato, pinenuts, basil and parmesan

Spaghetti
Spaghetti with Bay lobster and Pilu bottarga

Culurgiones
Sardinian potato filled pasta, Juncu cheese, zucchini, burnt butter and mint

Merluzzo
Aquna Murray cod with tomato, fennel, garlic and parsley

Maialetto
Refalo free range suckling pig, mirto braised cabbage and sheep yoghurt

Gelato
Rhubarb, almond crumble and cream cheese gelato

Seadas
Fried pastry filled with ricotta and sultanas, with honey and orange



Weekend surcharge 10% / Public holiday surcharge 15%.

A three course minimum per adult applies on weekends & public holidays / Credit card processing fee applies
We cannot guarantee the complete omission of allergens or foods which may cause intolerance or allergic reaction.