



CHEF'S SELECTION

PRANZO (lunch only) • 60/guest

PASTA MISTA • 80/guest

CLASSICO • 110/guest

SMALLER

Freshly shucked oyster / 5.5

Mixed marinated 'ALTO' olives from NSW / 8

Barbecued cuttlefish, squid ink, confit potato, sea herbs / 24

Hiramasa kingfish crudo, blood plum, green pear / 19

Fried pork polpette, pesto, parmigiano-reggiano DOP / 18

Burrata, heirloom tomato, basil oil / 22

Roasted cauliflower, smoked macadamia, brown butter, sage / 18

PASTA

Mafaldine 'cacio e pepe,' black pepper, pecorino-romano DOP / 25

Maltagliati, Skull Island king prawns, anchovy butter & 'nduja pangrattato / 36

Agnolotti dal plin, chicken & pancetta, sage butter, parmigiano-reggiano DOP / 36

Tortelli, stracciatella, basil, pecorino-romano butter / 34

Conchiglie al nero, Fremantle octopus, 'nduja calabrese, pickled shallots / 35

Spaghetti, summer tomato sugo, basil, parmigiano-reggiano DOP / 25

Pappardelle, slow-braised pork, cipolline, pink peppercorn, parmigiano-reggiano DOP / 34

Tagliatelle, Gippsland rabbit & pancetta ragu, parmigiano-reggiano DOP / 34

LARGER

Market whole fish / MP

Bistecca, triple cooked potatoes & salsa verde / 79

850g Grass-fed Cape Grim Rib-Eye

SIDES

Barbecued broccolini, pine nuts, saltbush, balsamico bianco / 16

Gem lettuce, pistachio, vincotto, pecorino-romano DOP / 16

SWEET

Bombolini, mascarpone, lemon curd, passionfruit / 16

Caramelised white chocolate semifreddo, pistachio, mandarin / 16

Cheese selection, Sunraysia muscatels, sesame crisps / 30

Coppa gelato / 5.5 • Trio gelato / 15

Changing daily, freshly made & delivered from Jock's in Albert Park