

CRICCA

\$130pp

Min 2 pax

Add matching wines \$90pp

**WOOD FIRED OYSTER • OUR PANCETTA • KOMBU
PUMPKIN • GORGONZOLA • LOCAL HONEY
BEEF TARTARE ALLA PUTTANESCA**

CURED HIRAMASA KINGFISH • PADRON • FERMENTED TOMATO

2022 NV Filter Brut blanc de blanc, Trento IT

WOOD FIRED BREAD

AFFETTATI MISTI • HOUSE PICKLES

STRACCIATELLA • OX HEART TOMATO • BASIL

2022 Ottomani Toscana Bianco, Tuscany IT

CASARECCE • SALSICCIA RAGU • BROCCOLINI

2023 Muri Gries Südtirol Gaultschnitzel, Alto Adige IT

AGED SMOKED DUCK BREAST • CAULIFLOWER • ELDERFLOWER

HASSELBACK POTATOES • BEURRE BLANC

2022 Adalia Valpolicella DOC, Veneto IT

or

*2019 Andrea Oberto Barolo del comune di la Morra DOCG
Piedmont, IT +\$28*

**JASMINE • RED GARNET PLUM • YOGHURT
CHOCOLATE RASPBERRY SHORTBREAD**

Anna Maria Abbona Tanacetum Piedmont, IT

CRICCA

FRESH SYDNEY ROCK OYSTER (MERIMBULA) • SHISO • LEMON MYRTLE 7EA

WOOD FIRED OYSTER • OUR PANCETTA • KOMBU VINAIGRETTE 9EA

WOOD FIRED BREAD 12

STRACCIATELLA DI BUFALA • OX HEART TOMATO • BASIL 18

WHITE ANCHOVIES • CHARRED BULLHORN • GREY ZUCCHINI 22

PICKLED AUSTRALIAN BLACK MUSSELS • CHIPS 16

SALUMI (SEE BOARD OR ASK STAFF)

EGGPLANT PARMIGIANA • NAPOLITANA 24

BEEF TARTARE ALLA PUTTANESCA • WOOD ROASTED BONE MARROW 30

CURED HIRAMASA KINGFISH • PADRON • FERMENTED TOMATO 32

RICOTTA BEETROOT RAVIOLI • HAZELNUT • PANAGRATTATO 32

CASARECCE • SALSICCIA RAGU • BROCCOLINI 35

CHITARRA • AUS BLUE SWIMMER CRAB • ROASTED TOMATO 48

CHARCOAL MURRAY COD • PARSLEY • BLACK GARLIC • GRAPE 48

DRY AGED PORK CHOP • SAUCE CHARCUTIÈRE 46

MS8-9 AUSTRALIAN WESTHOLME SCOTCH FILLET • CONDIMENTS 32 PER 100g
(SEE BOARD FOR SIZES)

WOOD FIRED ZUCCHINI • NDUJA BUTTER • YOGHURT 16

HASSELBACK POTATOES • BEURRE BLANC 18

COS SALAD • LEMON MYRTLE • FENNEL 12