

## Specials of the Day

**SPECIAL WINE BY THE GLASS:** NV Farnese Fantini Edizione Bianco *Pecorino, Fiano, Grillo* Abruzzo (Italy) 18.00  
2017 Cantine Catabbo, Tintilia del Molise *red* Molise (Italy) 15.00

**SPECIAL COCKTAIL:**

The Haku's Passion: Haku vodka, dry vermouth, Maraschino liqueur, passion fruit puree, lime juice, sugar, cherry bitter 23.00

**PRIMI**

Insalata Primavera: spring vegetables, caper dressing 21.00  
Carciofi alla Giudia: Fried artichokes, 'nduja mayonnaise, lemon 22.00  
Fresh burrata, charred leeks, broad beans, roasted almonds 34.00  
Heirloom tomato salad, red onion, basil, extra virgin olive oil 28.00  
Grilled Calamari (QLD), pink grapefruit, caper berries, chilli, mint 28.00

**PASTA E RISO**

Risotto King Prawns (QLD), peas, broad beans, garlic, chilli e: 35.00 m: 40.00  
Mancini Spaghetti, S.A. Vongole, white wine, garlic, parsley e: 35.00 m: 37.00

**"Mancini" spaghetti: live Southern Rock Lobster (SA), cherry tomato, garlic, chilli, pars**  
400g 1/2 LOBSTER 85.00  
800 Kg WHOLE LOBSTER 160.00

**Grilled Live Southern Rock Lobster (SA) Salmoriglio, lemon or  
Garlic, butter, lemon**  
400g 1/2 LOBSTER 85.00  
800 Kg WHOLE LOBSTER 160.00

**PESCE**

Steamed Blue Eye Cod fillet, cauliflower puree, broad beans, caper berries, chive oil 42.00

**CONTORNI**

Wood fire roasted Sicilian eggplant, roasted almonds, chilli, garlic, mint 15.00  
Fennel insalata, blood orange, parsley, shallots, zio George's red wine vinegar 16.00

**PIZZA**

Portafoglio (folded pizza), mortadella, burrata, pistacchio 30.00  
Pizza Bianca, INFERNO: Carolina Reaper chilli, salami, basil \* WARNING "SUPER HOT" 27.50  
Pizza Bianca, 'nduja, buffalo mozzarella, zucchini flowers 27.00

**WAGYU SPECIALS**

MAYURA STATION SIGNATURE SERIES FULLBLOOD WAGYU STRIPLOIN (SA) MBS 9+ 250g 135.00  
300g 160.00  
350g 185.00