



EATS

East 33 - Sydney Rock oyster, lemon myrtle vinaigrette	7EA
Sourdough (v, df)	4
Marinated Sicilian olives (v, gf, df)	7
Selection of salumi (gf, df)	36
Prosciutto San Daniele (gf, df)	12
Bresaola (gf, df)	14
Fennel Sopressa (gf, df)	10
Chefs Cheese Selection	42
Toasted green garlic bread	16
smoked mozzarella, bottarga, aleppo pepper	
Burrata (v, gf)	28
ox-heart tomatoes, basil oil, blood plum vinegar, toasted buckwheat	
Stracciatella, Olasagasti anchovies	25
pangrattato, chilli thread, lemon oil	
Beef carpaccio (gf)	32
truffle pecorino, capers, chives, rocket cress	
Tuna crudo (gf, df)	28
salmoriglio, roast chilli, petit herbs	
King prawns (gf)	48
nduja, preserved lemon butter, chives, dill	
add extra prawn 16 each	
Spaghetti carbonara	32
guanciale, pecorino romano, egg yolk	
Tagliatelle aglio e olio with scampi	46
confit tomatoes, bottarga, peperoncino	
Pappardelle	36
lamb shoulder ragu, parmigiano reggiano	
Hunters chicken (df, gf)	38
Italian sausage, tomato, olive, shitake mushroom, kipfler potato, rosemary	
Crispy skin pork belly (df, gf)	32
caponata, lemon, watercress	
Fennel & Zucchini insalata (v, gf)	17
roast hazelnuts, mint dill, mandarin agrumato	
Broccolini (v, df)	18
peperonata, pepitas	

Big Poppa's

EST. 2016

CHEESE

BLUE

Gorgonzola dolce	Lombardia, Italy	Cow	12
King Island Roaing 40's Blue	King Island, Tasmania	Cow	12
Fourme D'Ambert	Auvergne, France	Cow	12

SOFT

Truf Tre Latte	Piemonte, Italy	Cow/Goat/Sheep	16
Toma Della Rocca	Piemonte, Italy	Cow/Goat/Sheep	15
Petit Munster	Vosges, France	Cow	15
Brillat Savarin	Burgundy, France	Cow	15
Camembert	La Boiessiere-Ecole, France	Cow	12

SEMI-HARD/HARD

Manchego 12 Months	La Mancha, Spain	Sheep	10
Testun al Barolo	Piemonte, Italy	Cow	14
Cusie Malt D'Orzo	Piemonte, Italy	Cow/Sheep	13
Truffled Pecorino	Toscana, Italy	Sheep	14
Weststcombe Cheddar	Somerset, UK	Cow	16

TO FINISH

DESSERT

Chocolate mousse tart vanilla cream & hazelnut praline	16
Tiramisu	16

DESSERT WINE

	90ml
2016 Dolia Nova Moscato di Sardegna	18