

DI CAROLINA

Freshly shucked oyster, mignonette 7

Marinated olives 14

Chicken liver parfait, toasted sourdough, plum 22

Truffle & mushroom arancini 8

House-made flatbread with:

Cacio e Pepe snow 13

Whipped cannellini bean, aged balsamic 20

Selection of local and imported cheeses, lavosh, grapes, pear jam 36

Chef's selection of cured meats, pickles, toasted sourdough 34

Spanner crab, stracciatella, 'nduja, pickled cucumber 28

Lamb skewer, tahini, cumin 14

Prawn roll, marie-rose sauce, smoked paprika 18

Crispy chicken slider, chilli mayonnaise, butter lettuce, pickled onion 14

Tettomisu 22

Tetto Tasting Menu \$85 per person