

ENTREE

FOCACCIA, DARLING 2 PIECES <i>(DF, V, VG, NF)</i>	10
House-made focaccia, baked with imported Italian flour and finished with olive oil. A very good place to begin.	
LA DELIZIA BURRATA <i>(GF, V, NF)</i>	27
La Delizia burrata with cherry tomatoes, pickled onion, Sicilian olives and fresh basil, dressed with balsamic.	
STRACCIATELLA & HOT HONEY <i>(GF, V)</i>	22
La Delizia stracciatella with toasted hazelnuts, hot honey and black salt, lifted with basil oil. Creamy, sweet, and just enough heat.	
FETA, OLIVE & CHILLI <i>(GF, V, NF)</i>	19
Greek feta with Sicilian olives, chilli flakes and lemon zest, finished with basil oil. Simple, salty and made for the table.	
WHIPPED HERB CHEESE & PATATAS FRITAS <i>(V, NF)</i>	28
Whipped cream cheese with fresh herbs, crisp shallots, lemon zest and chives, served with patatas fritas for European summer vibe.	
TRUFFLE ARANCINI 3 PIECES <i>(V, NF)</i>	24
Crisp risotto balls with mushroom and truffle, topped with truffle mayonnaise and pecorino.	
WA LOBSTER ROLL 1 PIECE <i>(NF, DF)</i>	16
Western Australian lobster with mayonnaise, celery, chives and lemon zest, tucked into a petite brioche bun.	
BANG BANG SHARK BAY KING PRAWNS	43
Grilled king prawns served with creamy, spicy house-made mayonnaise, fried capers, lemon and black salt.	

DF Dairy Free · GF Gluten Free · NF Nut Free · V Vegetarian · VG Vegan

PASTA

TONNARELLI CARBONARA <i>(NF)</i> Handmade tonnarelli with egg yolk, crisp guanciale, pecorino and freshly cracked black pepper. The classic, exactly as it should be.	34
VODKA PASTA <i>(V, NF)</i> Vodka rigatoni with creamy tomato sauce, stracciatella, hot honey and chives.	36
MISO BROWN BUTTER BUCATINI <i>(V, NF)</i> Handmade bucatini tossed in miso brown butter, with furikake, lime zest, chives and parmesan. Italian pasta with a little intrigue.	34
SHARK BAY PRAWN LINGUINE <i>(DF, NF)</i> Handmade squid-ink linguine in a rich prawn bisque, with Shark Bay prawns, chives, lemon zest and basil oil.	44
BEEF CHEEK RAVIOLI, SAFFRON BUTTER <i>(NF)</i> Handmade ravioli filled with beef cheek and stracciatella, folded through saffron butter and lemon, then finished with parmesan and crisp sage.	38
TRUFFLE MUSHROOM GNOCCHI <i>(V, NF)</i> Handmade gnocchi with pan-fried mushrooms and truffle paste finished with parmesan and truffle oil.	36
<i>Gluten-free pasta available.</i> DF Dairy Free • GF Gluten Free • NF Nut Free • V Vegetarian • VG Vegan	

MEAT & FISH

SUZY'S GIRL DINNER *(NF)*

69

House-made chicken nuggets with caesar salad, crisp guanciale and rosemary-salted fries, served with aioli, truffle mayonnaise and spicy bang bang sauce. An indulgent little spread.

O'CONNOR SIRLOIN, BLACK SALT & JUS 300G, MB+2 *(GF, NF, DF)*

79

Premium 300 g O'Connor beef sirloin, cooked to your liking and served with black salt and red wine jus.

O'CONNOR RIB EYE, BLACK SALT & JUS 800G, MB+2 *(GF, NF, DF)*

185

An 800 g O'Connor beef rib eye, cooked to your liking and served with black salt and red wine jus.

Worth settling in for; please allow approximately 40 minutes.

MARKET FISH *(GF, NF, DF)*

MP

Today's Western Australian market fish.

Your server will talk you through the catch and its preparation.

TROUBLE IN TRUFFLE

36

Chuck and brisket patty in a brioche bun with double cheese, lettuce, dijon truffle and caramelised onions, served with crispy fries and truffle mayonnaise.

CHICKEN SCHNITZEL

38

Crispy fried chicken breast, served with a cos lettuce salad, grated parmesan, miso dressing, lemon, capers and black salt.

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SIDES

PARMESAN & TRUFFLE FRIES <i>(V, GF, NF)</i>	20
Skin-on fries with parmesan, chives and truffle mayonnaise.	
BRUSSELS SPROUTS, CASHEW & GUANCIALE <i>(GF)</i>	22
Roasted brussels sprouts over cashew purée, finished with crisp guanciale.	
CHILLI GARLIC BROCCOLINI <i>(VG, NF, V, GF, DF)</i>	18
Pan-fried broccolini with garlic oil, fresh chilli and black salt. Bright, verdant, and lightly spicy.	
CRISPY DUCK FAT POTATOES <i>(GF, NF, DF)</i>	22
Double-cooked potatoes with rosemary and black salt, served with aioli.	
GRILLED COS, MISO & PARMESAN <i>(GF, V, NF)</i>	16
Grilled cos lettuce with miso dressing, lemon zest, black salt and parmesan.	