

— ENTREE —		— SET MENU —		— CHEF’S SELECTION —	
GAZANDER FRESHLY SHUCKED OYSTERS With lemon		80PP WINE PAIRING 70PP		175PP WINE PAIRING 145PP	
MAYURA STATION FULL BLOOD WAGYU BRESAOLA MB 9+, House pickled zucchini, ‘Colonna EVOO’		PANINO ALLA BRESAOLA, STRACCIATELLA Mayura Station Wagyu bresaola MB9+ ‘Latteria Sorrentina’ stracciatella		AMUSE-BOUCHES Foie gras royal Sarde in saor Panino alla bresaola	
TUNA, BASIL, CAVIAR Australian bluefin tuna tartare, ‘Anna Dutch Baeri Caviar’, basil coulis		LA ST. JACQUES Artichoke purée, parsley pangrattato emulsified fumet de poisson		‘CHRIS BOLTON’ WILD CAUGHT CORAL TROUT, Line caught fish carpaccio, ‘Wandin Yallock Farms’ tomato consommé, mustard leaves	
‘CHRIS BOLTON’ WILD CAUGHT CORAL TROUT, TOMATO Line caught fish carpaccio, ‘Wandin Yallock Farms’ tomato consommé, mustard leaves		LA LANGOUSTINE EN CAPPELLETTI, Homemade scampi cappelletti, basil beurre blanc, pomodoro		TUNA, BASIL, CAVIAR Australian bluefin tuna tartare, ‘Anna Dutch Baeri Caviar’, basil coulis	
LA ST. JACQUES Western Australian scallop, artichoke purée, emulsified fumet de poisson, parsley pangrattato		LA LANGOUSTINE EN CAPPELLETTI, Homemade scampi cappelletti, basil beurre blanc, pomodoro		FRANK’S WILD SPINACH, OYSTERS ,CHAMPAGNE Taittinger Champagne sauce, Gazander oysters, ‘Anna Dutch Baeri Caviar’	
MY PAPPAL POMODORO Cold gazpacho ,warm croutons, ‘Colonna EVOO’ , toasted Kerman pistachio		SOUTHERN HIGHLAND LAMB BACKSTRAP ‘Org Ag Farm’ eggplant parmigiana, lamb jus		TURBOT ROUGE Red Wine Poached NZ turbot fillet, jus and garden peas	
— PRIMI —		LE CHOCOLAT Weiss 72% dark chocolate mousse, Génoise, chocolate sablé		LA BORDELAISE EN RAVIOLI, Homemade ravioli, embedded bone marrow, textures of tarragon	
SPAGHETTI AU CAVIAR “La fabbrica della pasta di Gragnano IGP” spaghetti, “Anna Dutch Baeri Caviar”, lemon and butter		— SIDES —		TONGUE ASSOLUTO, GLAZED ASPARAGUS, JUS À MANGER Mayura station Wagyu tongue, 'Raffa Fields' asparagus	
RISOTTO HOMARD “Vialone nano verona IGP” rice, garden peas coulis, South Australian spiny lobster tail, Espelette pepper oil		‘FIVE TALES FARM’ Leaves and more, lemon dressing		NEGRONI GRANITE La Madonna frozen Negroni	
LE PRINTEMPS EN RAVIOLI Peperonata filling, seasonal velouté, 'Latteria Sorrentina’ stracciatella		HOMMAGE À JOËL Potato purée, butter 1/1		IL LIMONE White chocolate crémeux, confit lemon, lemon velvet	
SPAGHETTI AL POMODORO E PARMIGIANO San Marzano tomato sauce, 30-month Parmesan emulsion		ASPERGES A LA LYONNAISE Green ‘Raffa Fields’ Asparagus, Confit Shallot, Sherry Vinegar			
— SECONDI —		FOR ANY DIETARIES, PLEASE ASK OUR STAFF VEGETARIAN ALTERATION AVAILABLE ON REQUEST PLEASE NOTE A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS			
TURBOT ROUGE Red wine-poached New Zealand turbot fillet, garden peas and jus		200G ENTRECÔTE, JOËL ROBUCHON’S POMME PURÉE Grass-Fed Great Southern Pinnacle cube roll, veal jus			
WESTHOLME WAGYU RUMP CAP MB 5+, Sauce albufera, caponata		CONSISTENCIES OF CAULIFLOWER 30-month Parmesan, focaccia crisp			
GUINEA FOWL Bone marrow duxelles, free range stuffed guinea fowl breast, crispy thigh, ‘Raffa Field’ Asparagus velouté, guinea fowl jus		200G SOUTHERN HIGHLAND LAMB BACKSTRAP ‘Org Ag Farm’ eggplant parmigiana, lamb jus			
HALF ROASTED SPATCHCOCK, Sauce suprême, brown butter spinach					

PRINTEMPS I PRIMAVERA
LA MADONNA

As spring awakens the city with light, colour, and vitality, we are delighted to present our seasonal menu – a harmonious blend of French and Italian culinary tradition.

This spring menu celebrates the season’s freshest treasures, carefully selected to offer a bright and uplifting dining experience. Each dish reflects the vibrancy and delicacy of French and Italian cuisine, inspired by the tender harvests and blossoming flavours of spring.

Join us to savour this thoughtfully crafted spring menu, prepared with care by Chef JACOPO DEGLI ESPOSTI and his team.

Every bite is a celebration of spring’s renewal – inviting you to embrace the season, indulge, and enjoy its most delightful moments.

- APERITIF -

CURATE YOUR NEGRONI 26

Craft your perfect Negroni with premium spirits from Victoria, France, and Italy. Choose from the finest gins, vermouths, and bitters to create a cocktail that reflects your personal taste and the elegance of these renowned regions.

GINS

GINDU AUSTRALIAN DRY	CHRISTIAN DROUIN LE GIN	TUVE GIN GIN & P GIN DE TORINO
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VERMOUTHS

MAIDENII CLASSIC VERMOUTH	LA QUINTINYE ROYAL ROUGE	MANCINO ROSSO
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BITTERS

SAINT FELIX BITTER CITRUS APERITIVO	DOLIN BITTER DE CHAMBERY	AMARO DELLA CASALOREDAN GASPARINI
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