

**- ENTREE -**

MAYURA STATION WAGYU BRESAOLA MB 9+ Pickled zucchini, 'Arbequina organic' EVOO, focaccia crisps	35
TUNA, BASIL, CAVIAR Australian bluefin tuna tartare, 'Anna Dutch Baerii caviar', basil coulis	63
CORAL TROUT, TOMATO WATER Line-caught carpaccio, Wandin Yallock tomato water, winter purslane	36
LANGOUSTINE CAPPELLETTI Homemade scampi cappelletti, basil beurre blanc, pomodoro	34
SCALLOP & ARTICHOKE Western Australian scallop, artichoke purée, fish fumet, parsley pangrattato 3 Grams 'Anna Dutch Baeri Caviar' bump +25	16
MY PAPPALATO POMODORO Cold gazpacho, warm croutons, 'Colonna EVOO', toasted Kerman pistachio	24

**- PASTA -**

SPAGHETTI AU CAVIAR "Gragnano IGP" spaghetti, "Anna Dutch Baerii Caviar", lemon butter	94
LOBSTER RISOTTO "Vialone nano verona IGP" rice, celeriac, South Australian spiny lobster tail, Espelette pepper oil	59
BOTTONI IN BRODO Pumpkin-textured filling, hazelnut, vegetable consommé	29
PACCHERI LIKE A 'MACA' Gratin-style duck ragù, 30-month Parmesan, duck jus	32

**- MAINS -**

TURBOT AND LEEK Wild-caught NZ turbot, leek vinaigrette, turbot jus	46
WESTHOLME WAGYU RUMP CAP MB 5+ Sauce albufera, caponata	57
GUINEA FOWL Foie gras-stuffed breast, crispy thigh, brussel sprouts purée, guinea fowl jus	76
200G ENTRECÔTE, JOËL ROBUCHON'S POMME PURÉE Grass-Fed Great Southern Pinnacle cube roll, veal jus	45
CONSISTENCIES OF CAULIFLOWER 30-month Parmesan, focaccia crisp	36
200G SOUTHERN HIGHLAND LAMB BACKSTRAP Capsicum compote, lamb jus	44
DRY-AGED 'LODDON ESTATE' DUCK BREAST Warm Castelfranco radicchio, sauce Curcuma, spiced jus	63

**- SET MENU -**

85PP  
WINE PAIRING 70PP

PANINO ALLA BRESAOLA, STRACCIATELLA Mayura Station Wagyu bresaola MB9+ 'Latteria Sorrentina' stracciatella	36
SCALLOP & ARTICHOKE Western Australian scallop, artichoke purée, fish fumet, parsley pangrattato 3 Grams 'Anna Dutch Baeri Caviar' bump +25	16
LANGOUSTINE CAPPELLETTI Homemade scampi cappelletti, basil beurre blanc, pomodoro	34

SOUTHERN HIGHLAND LAMB BACKSTRAP  
Capsicum compote, lamb jus

LE CHOCOLAT  
Weiss 72% dark chocolate mousse,  
Génoise, chocolate sablé, chocolate snow

**- SIDES -**

'FIVE TALES FARM' Leaves and more, lemon dressing	14
HOMMAGE À JOËL Potato purée, butter 1/1	16
BRUSSELS SPROUTS A LA LYONNAISE Confit Shallot, Sherry Vinegar	18

FOR ANY DIETARIES, PLEASE ASK OUR STAFF  
VEGETARIAN ALTERATION AVAILABLE ON REQUEST  
PLEASE NOTE A SURCHARGE OF 15% APPLIES  
ON PUBLIC HOLIDAYS

**- CHEF'S SELECTION -**

175PP  
WINE PAIRING 145PP

AMUSE-BOUCHES  
Foie gras terrine, Porto jelly  
Sardegna in saor  
Panino alla bresaola

SCAMPI ALL'ARRABBIATA  
Spiced tomato consommé, foie gras

TUNA, BASIL, CAVIAR  
Australian bluefin tuna tartare,  
'Anna Dutch Baerii Caviar', basil coulis

TURBOT AND LEEK  
Wild-caught NZ turbot, leek vinaigrette,  
turbot jus

RAVIOLI BORDELAISE  
Bone marrow and bordelaise ravioli,  
Textures of tarragon

TONGUE ASSOLUTO  
Mayura station Wagyu tongue,  
Jerusalem artichoke-stuffed cavolo nero,  
jus à manger

OR

DRY-AGED 'LODDON ESTATE' DUCK BREAST  
Warm Castelfranco radicchio,  
sauce curcuma, spiced jus

NEGRONI CAVIAR  
La Madonna barrel aged negroni caviar

COCOA BEAN AND ESPRESSO  
Coffee and cocoa nib mousse,  
cocoa liqueur, 85% chocolate glaze

**HIVER I INVERNO  
 LA MADONNA**

As winter settles over the city, we present our seasonal menu, a warm and expressive interpretation of French and Italian culinary tradition.

Embracing the depth and character of the colder months, this winter menu celebrates rich flavours, slow-cooked preparations, and the finest seasonal ingredients.

Each dish is thoughtfully crafted to bring warmth and comfort while maintaining the elegance and refinement that define our cuisine.

Join us to experience this winter menu, created by Chef Jacopo Degli Esposti and his team, a celebration of winter's richness, generosity, and timeless appeal.

**- SNACKS -**

**HARVESTACK FARMED OYSTERS**  
 SERVED WITH LEMON WEDGE

GAZANDER PACIFIC OYSTER	7ea
SOUTHERN ROCK OYSTERS	7.5ea

**ANNA DUTCH CAVIAR**  
 SERVED WITH HOUSE-MADE BLINIS,  
 CRÈME FRAÎCHE, CHIVES AND SHALLOTS.

'ANNA DUTCH' BAERII CAVIAR 10G OR 30G	110/205
'ANNA DUTCH' OSCIETRA CAVIAR 10G OR 30G	115/210

**MOOLOOLABA PRAWN PAPILLOTE**

BASIL, ESPELETTE, BRICK PASTRY	9.5ea
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