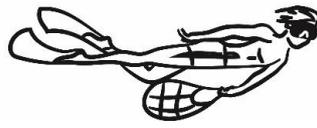


# Pinctada



## MENU

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Fresh rosemary focaccia, olives, aged balsamic <i>v</i>	16	
House-pickled white anchovies, EVOO, lemon, chilli, fresh bread <i>DF</i>	28	
24 month matured prosciutto di Parma, caponata, crostini <i>DF</i>	26	
Fremantle octopus carpaccio, shaved celery, fennel, grapefruit dressing	26	
Buffalo mozzarella, confit heirloom tomatoes, focaccia, 24y aged balsamic EVOO	29	
Salt-roasted yellow and red beets, citrus ricotta, pistachio vinaigrette <i>GF</i>	27	
Steak tartare, eye fillet, anchovies, capers, caviar, chilli, French fries <i>DF</i>	34	
Cured kingfish, buttermilk, green olive, jalapeno, apple, caviar	28	
WA market fish, warm fennel and potato salad, olives, EVOO <i>GF</i>		48
Berkshire free-range pork belly, cabbage, mint, apple, capers <i>GF, DF</i>		39
Tiger Prawn Saganaki, baked tomato sauce, rare Greek barrel-aged feta, fresh pita <i>GF</i>		52
Charred swordfish steak, bitter leaves salad, lemon dressing		48
Roasted pumpkin, labneh, dates, parmesan, rocket <i>GF</i>		28
Chargrilled ribeye 350g, herb butter, cos & parmesan salad		58
House-made pasta of the day		

## ON THE SIDE

Truffle roasted fingerling potatoes, rosemary, parmesan, shallots	17
Cos salad, parmesan dressing, pickles <i>v</i>	18
Roasted pumpkin, labneh, dates, parmesan rocket <i>GF</i>	17

Kindly notify your waiter of any allergies to help us tailor your experience