Braci

DAMN I DON'T KNOW!
TRUST THE CHEF?
$65

SNACKS

Arancini	Cacio e Pepe, Aioli, Aleppo V	8pp
Tenders	Buttermilk Chicken, Pickle Ranch, Chilli Crisp	10pp
Octopus	Marinated, Chickpea, Celery, Pimentón GF A	30
Kingfish	Crudo, Shiso Ponzu, Kombu Cumb, Finger Lime A	34

PASTA

Pesto	Basil, Pistachio, Ricotta, Mafaldine V	37
Rosso	Lamb Ragu, Parmigiano, Casarecce	40
Gin	Tomato, Cream, Chilli, Rigatoni V🌶🌶 add Prawn 5 I	35

PIZZA

Bread	Confit Garlic, Rosemary (Serves 4) VE	15
Margherita	Tomato, Fior di Latte, Basil V	26
Big Peppa	Tomato, Pepperoni, Chimichurri	33
Killa Beez	Tomato, Hot Sopressa, Honey, Pecorino🌶🌶🌶	32
Monte Cristo	Ham, Olive, 3 Cheese, Chives	34
Scampino	Prawn, Confit Garlic Cream, Capers I	36
Boscaiola	Wild Mushroom, Pecorino Romano V add Prosciutto 7	31
Jealous King	Pea Purée, Cavolo Nero, Feta, Pine Nut, Lemon V add Sausage 5	32

SIDES

Sprouts	Crispy, Aji Verde, Labneh, Seed Mix GF, V	28
Leaves	House Dressing, Eschalot, Chervil GF V	18
Fries	Umami Seasoning, Aioli GF, VE	16
Burrata	Peperonata, Charred Onion, Chive Oil GF, V add Bread 15	24

SWEETS

Tiramisu	Dare We Say More? V	18
Cannoli	Apple Pie, Anzac Biscuit Crumb V	10
Gelato	Dairy or Sorbet GF, V	14

V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE A - LOCAL I - IMPORT

Groups of 13 or more guests are required to dine on our set menu, with a 10% service charge.

A 10% surcharge applies to all Sunday dining.