



il CAPO

6 shared courses; influenced by seasonality,
local produce & signature dishes
add wine match \$60

Sample menu below; subject to change weekly

PICCOLO

fremantle tuna carpaccio, parmesan cream, dried veal
stracciatella, grilled cucumber, spring onion oil
chargrilled wagin quail, pork stuffed dates, thyme, jus
pala 'i fiore' vermentino di sardegna 2018, sardina, ita

PASTA

olive & spinach potato gnocchi, fried sage, pecorino
vasse felix 'premier' chardonnay 2018, margaret river, wa

GRANDE

roasted porchetta, braised fennel, jerusalem artichoke puree
pizzo coca 'igit' alpi retiche (chiavennasca) 2018, valtellina, ita
or
voyager estate 'girt by sea' cabernet merlot 2017, margaret river, wa

DOLCE

caramelised quince, fig & earl grey tea ice cream, honeycomb
alvear moscatel nv, montilla de morilles, esp