

# CICHETTE

CIABATTA chargrilled, extra virgin olive oil, aged balsamic <i>gfo</i>	12
OLIVES mixed marinated olives <i>gf, v</i>	12
SYDNEY ROCK OYSTERS natural, prosecco raspberry vinaigrette <i>gf</i>	6 ea
SYDNEY ROCK OYSTERS gin, lime, ginger, cucumber, chilli <i>gf</i>	8 ea
CROSTINI DI TONNO yellowfin tuna tartare, stracciatella, olives, capers, spanish onion, chilli oil, cucumber, crostini <i>gfo</i>	12 ea
SCALLOP canadian clearwater scallop, parsnip creme, dried fruit & pine nut pumpkin caponatina <i>gf</i>	11 ea
CROSTINI DI MANZO cured & dried wagyu beef, truffle mustard, cornichons, crostini <i>gfo</i>	12 ea
CROQUETTE zucchini, pecorino sardo <i>v</i>	9 ea
FRITTURA DI CALAMARI lightly floured & fried calamari with sea salt, cracked pepper, aioli	25
FRIES shoestring cut, truffle infused aioli <i>gf, v</i>	14