

# ANTICA

## VALENTINE'S DAY MENU | THREE COURSES \$155PP

### SAMPLE MENU - SUBJECT TO CHANGE

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

### ANTIPASTI

LOBSTER RAVIOLI house made lobster & trout ravioli, lobster bisque, parsley foam, trout caviar
AGNOLOTTI housemade, ricotta, truffle sage butter, fontina fondue <i>v</i>
TARTARE DI PESCE king fish tartare, pickled onion, cucumber, carrots, capers, radish, lemon oil <i>gf</i>
VITELLO TONNATO roasted veal, yellowfin tuna, caper berries, tuna sauce <i>gf</i>

### SECONDI

PESCATO DEL GIORNO sous vide glacier 51 toothfish, pistachio crust, zucchini, radicchio, basil pea sauce <i>gf</i>
COSTATA DI MANZO 100-day grain-fed MBS+2 beef rib, slow cooked in a red wine jus, parnsip crème, cavolo nero, gremolata <i>gf</i>
AGNELLO herb crusted lamb backstrap served medium rare, potato & parmesan millefoglie, roasted golden & red beetroot, pea sauce, red wine jus
ANATRA duck breast, served medium, cherries, purple sweet potato, cherry liqueur <i>gf</i>
RIB EYE BISTECCA - ADDITIONAL \$15   450gm grass fed, MBS4+ rib eye on the bone, roasted root vegetables, truss cherry tomato, salsa verde <i>gf</i>

### CONTORNI

BROCCOLINI charred, pecorino, salsa verde <i>gf, v</i>	18	CAVOLO NERO tuscan cabbage, pancetta, garlic, onion <i>gf</i>	16
DUCK FAT POTATOES dutch creams <i>gf</i>	14	FRIES shoestring cut, truffle infused aioli <i>gf, v</i>	13
ROCKET candied walnuts, pickled golden beetroot, parmesan, lemon dressing, vincotto <i>gf, v</i>	12	MIXED LEAF extra virgin olive oil, aged balsamic <i>gf, v</i>	14

### DOLCE

SFERE chocolate sphere, strawberry mousse, honeycomb, chocolate soil, strawberry coulis ( <i>gf</i> no soil)
SEMIFREDDO peach, amaretti
BOCCONE DOLCE layered meringue, caramel, chocolate hazelnut cream, raspberries <i>gf</i>