

# ANTICA

TWO COURSES | ENTREE & MAIN \$69

## CICCHETTI

PANE campana rolls (2), pepe saya cultured butter <i>gfo</i>	7.50	SYDNEY ROCK OYSTERS natural, raspberry prosecco vinaigrette <i>gf</i>	6 ea
OLIVES mixed marinated olives <i>gf, v</i>	12	gin, lime, ginger, cucumber, chilli <i>gf</i>	8 ea
BLINI AL CAVIALE black oscietra caviar, crème fraîche, chives, buckwheat blini <i>gf</i>	19 ea	caviar, creme fraiche, chives <i>gf</i>	19 ea

## ENTREE

BURRATA tomato gel, pistachio crumb, roasted golden & red beetroot, grapefruit, vincotto, basil oil  
*gfo, v*

CARPACCIO MBS9+ MBS9+ wagyu beef carpaccio, radicchio, toasted hazelnut, lemon oil, white  
balsamic reduction, truffle mascarpone, shaved parmesan, lemon balm *gf*

TORTELLINI filled with prosciutto & provolone cheese, parmesan fondue, peas, crispy pancetta,  
basil oil

KINGFISH TARTARE hiramasa kingfish, capers, eschalot, shaved fennel, crostini, lemon oil *gfo*

## MAIN

MEZZE MANICHE RAGU slow-cooked mbs7+ beef shin ragù bianco, onion confit, mascarpone, aged  
parmesan

POLLO SALTIMBOCCA chicken fillet filled with prosciutto & sage, broccoli, potato millefogile, dutch  
carrots, white wine & butter sauce *gf*

SCOTCH FILLET MBS3+ 300g, Australian Angus, 200 day grain-fed, porcini mushroom & beef jus,  
roated root vegetables *gf* | additional \$20

BARRAMUNDI pan-seared, mussels, calamari, clams, olives, capers, fennel, cherry tomato sugo *gf*

BEEF CHEEKS slow cooked Angus beef cheeks, cannellini bean puree, gremolata, sauteed Tuscan  
kale & pancetta, beef jus *gf*

LINGUINE SCAMPI WA scampi, cherry tomato, chilli, saffron prawn butter bisque, citrus almond  
pesto | additional \$25

## CONTORNI

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

Monday - Friday evenings only | Priced per person and must be ordered by the entire table

All credit and debit card transactions incur a 1.2% processing fee | No split bills

Not available with other offers, public holidays or special event nights | Menu subject to availability

Available for up to 8 people | 10% service charge applies for groups of 7+