

PRANZO ESPRESSO 59PP

antipasti & secondi or secondi & dolce

ANTIPASTI

CALAMARI FRITTI lightly floured & fried calamari, sea salt, cracked pepper, aioli

BEEF CARPACCIO wagyu beef MBS9+, truffle mustard, rocket, parmesan & lemon oil dressing

GARLIC PRAWNS tiger prawns, tomato sugo, garlic & chilli

SECONDI

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

LINGUINE SCOGLIO prawns, calamari & mussels, garlic, chilli in a cherry tomato sugo

RIGATONI AMATRICIANA guanciale, tomato sugo, black pepper & pecorino cheese

STRIPLOIN MBS2+ 300g, char-grilled, salsa verde, charred broccolini
+ Additional \$10

PESCE Humpty Doo Barramundi, pan-seared, calamari, olives, capers, fennel, cherry tomato sugo *gf*

DOLCE

TIRAMISU coffee, mascarpone, amaretto & savoiardi biscuit

CANNOLI chef's selection of filling

CICCHETTI

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

ANTIPASTI

SCALLOP (3) Canadian Clearwater, pumpkin caponatina, pinenuts, cauliflower creme, nduja oil <i>gf</i>			36
PESCE CRUDO hiramasa kingfish, aperol reduction, pickled pearl onion, orange segments, cucumber coulis, fingerlime <i>gf</i>			35
BURRATA tomato gel, pistachio crumb, roasted golden & red beetroot, grapefruit, vincotto, basil oil <i>gfo, v</i>			34
GAMBERI chargrilled qld jumbo prawns, salmorglio <i>gf</i>			46
ARAGOSTA GRATINATA W.A Rock Lobster oven baked with beschamel & chives, topped with lemon zest crumb & tomato concasse			59

We are pleased to accommodate requests to enjoy a selection from our à la carte dinner menu. Kindly speak with a member of our team, who will be happy to assist.

PASTA

LINGUINE ARAGOSTA W.A Rock Lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto	85
FAGOTTINI DI GAMBERI house made fagottini filled with prawns, lemon, mascarpone & chive, saffron-infused seafood velouté, basil oil, pomegranate foam, black olive dust	52
MEZZE MANICHE RAGU wagyu beef cheek ragu, slowly cooked with celery, onion & marsala, parmesan fondue	48

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MAINS

PESCE fish of the day	MP
COSTOLETTA D'AGNELLO pistacchio crusted lamb cutlets, vegetable stack of zucchini and eggplant, truss tomato, chianti wine reduction, smoked eggplant puree	58
ANATRA rolled duck maryland filled with pancetta, apricot & orange zest, cavolo rosso agrodolce, duck orange jus, caramelised baby dutch carrots	58
GUANCIA DI MANZO wagyu beef cheek, barolo wine, parsnip creme, gremolata, potato crisp <i>gf</i>	52
RIB-EYE MBS3+ 400g, Australian Angus, 200 day grain-fed, cherry-truss tomatoes, salsa verde <i>gf</i>	85
BISTECCA FOR TWO chefs cut <i>gf</i>	MP

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SIDES

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

SIGNATURE MENU \$129PP **designed to share for 2 to 8 guests**

PANE E OLIVE campana rolls with pepe saya cultured butter, mixed olives *gfo, v*
{+} \$16 Sydney Rock Oysters (3p) natural, raspberry prosecco vinaigrette

PESCE CRUDO hiramasa kingfish, aperol reduction, pickled pearl onion, orange segments, cucumber coulis, fingerlime *gf*

SCALLOP Canadian Clearwater, pumpkin caponatina, pinenuts, cauliflower creme, nduja oil *gf*

FAGOTTINI DI GAMBERI house made fagottini filled with prawns, lemon, mascarpone & chive, saffron-infused seafood velouté, basil oil, pomegranate foam, black olive dust

SCOTCH FILLET MBS3+, Australian Angus, 200 day grain-fed, salsa verde, truss cherry tomato *gf*
served with mixed leaf & roast potatoes

TIRAMISU mascarpone cream, coffee, amaretto, savoiardi biscuit
{+\$10pp} - upgrade to cheeseboard with 4 selections of cheese & accompaniments

DOLCE

MERINGA crisp meringue shell, passionfruit pulp, mandarins, mandarin gel, frozen passionfruit curd <i>gf</i>	22
SPICED STICKY DATE PUDDING roasted white chocolate crumb, milk skin, jersey milk ice cream & dark butterscotch	22
MOUSSE AL CHOCOLATO dark and milk Callebaut chocolate, candied hazelnut, cocoa nibs, cocoa tuille, roasted banana ice cream <i>gf</i>	22
TIRAMISU mascarpone cream, coffee, amaretto, savoiardi biscuit	22
TORTA olive oil cake, lemon syrup, vegan cream, seasonal berries <i>df, vegan</i>	22

FORMAGGI

Gorgonzola Dolce PDO - 40g, Cow's Milk, Soft Cheese

Tallegio PDO - 40g, Cow's Milk, Soft Cheese

Marcel Petite Comte Cour - 40g, Cow's Milk, Semi-Hard

Occelli in Foglie di Castagno - 40g, Goat & Cow's Milk, Hard

Tetsun di Barolo - 40g, Sheep & Cow's Milk, Hard

selection of 2 cheeses	26
selection of 3 cheeses	39
selection of 4 cheeses	49
selection of all 5 cheeses	59

all cheeses are served with crackers & accompaniments

DESSERT COCKTAILS

ANTICA'S ESPRESSO MARTINI house made vanilla infused vodka, kahlua, espresso coffee	25
SORBETTO crema di limoncello, lemon juice, pineapple	25
BUTTERSCOTCH MARTINI butterscotch liquor, vanilla vodka, baileys, cream & cinnamon	25

VEGETARIAN & VEGAN MENU

CICCHETTI

OLIVES mixed <i>gf</i>	12
PANE campana rolls (2), pepe saya cultured butter <i>gfo</i>	7.50
CROQUETTE zucchini, pecorino sardo & truffle aioli	9 ea
BRUSCHETTA grilled zucchini, sundried tomato, zucchini almond & pine nut pesto <i>vegan, gfo</i>	11 ea

ANTIPASTI

BURRATA wilted radicchio, hazelnuts, dehydrated cherry tomatoes, vincotto, peach pearls <i>gf, v</i>	32
PILA DI VERDURE root vegetables wrapped in cavolo nero, vegetable veloute, parsley emulsion & pecorino fondue <i>gf, vegan option</i>	29

PASTA

RISOTTO AI FUNGHI porcini & wild mushrooms, grana padano, goats cheese, truffle oil <i>gf, vegan option</i>	44
CASARECCE ALLA NORMA eggplant, basil, tomato sugo, pecorino romano <i>vegan option</i>	38
PAPPARDELLE RIPIENE house made pappardelle filled with pear, taleggio & ricotta, pear crème	40