

CICCHETTI

CAVIAR (I)

all tins served with blini, creme fraiche & chives

<u>ARS OSCIETRA ITALCIA</u>		<u>ANNA DUTCH SIBERIAN</u>	
bump	25	bump	20
10g tin	99	10g tin	89
30g tin	250	30g tin	200

BLINI AL CAVIALE (I) Anna Dutch Caviar, 19 ea
crème fraîche, chives, buckwheat blini *gf*

PANE campana rolls (2), pepe saya 7.50
cultured butter *gfo*

OLIVES mixed marinated olives *gf, v* 12

SYDNEY ROCK OYSTERS (A)

natural, raspberry prosecco vinaigrette *gf* 6 ea
gin, lime, ginger, cucumber, chilli *gf* 8 ea
caviar, creme fraiche, chives *gf* 19 ea

ANTIPASTI

SCALLOPS (I) Canadian Clearwater, pumpkin caponatina, pinenuts, cauliflower creme, nduja oil 36
(3) *gf*

BURRATA wilted radicchio, balsamic reduction, semi-sundried cherry tomato, hazelnut crumbs, 34
basil oil and lemon oil *gfo, v*

CARPACCIO DI MANZO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy 36
pecorino, candied walnut, lemon oil *gf*

ZUCCHINI FLOWERS (3) filled with ricotta & truffle, toasted hazelnuts, truffle infused aioli *v* 34
+ add freshly shaved truffle | 1g \$8 | 2g \$14

PESCE CRUDO (A) hiramasa kingfish, aperol reduction, pickled pearl onion, orange segments, 35
cucumber coulis, fingerlime *gf*

ARAGOSTA GRATINATA (A) W.A Rock Lobster oven baked with confit fennel, capsicum & 59
bagna cauda veloute

PASTA

LINGUINE ARAGOSTA (A) W.A Rock Lobster, cherry tomato, lobster butter bisque, chilli, citrus 85
almond pesto

FAGOTTINI DI GAMBERI (A) house made fagottini filled with Australian prawns, lemon, 52
mascarpone & chive, saffron-infused seafood velouté, basil oil, pomegranate foam, black olive
dust

AGNOLOTTI DEL PLIN pasta filled with ricotta & mushroom, burnt butter & sage, crispy speck 46
and gorgonzola fondue + add freshly shaved truffle | 1g \$8 | 2g \$14

MEZZE MANICHE RAGU wagyu beef cheek ragu, slowly cooked with celery, onion & marsala, 48
parmesan fondue

RISOTTO AL BAROLO carnaroli rice, barolo wine, beef broth, veal sausage & ocelli al barolo 48
fondue *gf* + add freshly shaved truffle | 1g \$8 | 2g \$14

Gluten Free Pasta Available

MAINS

PESCE fish of the day	MP
AGNELLO herb crusted lamb backstrap served medium rare, potato & parmesan millefoglie, roasted golden & red beetroot, pea sauce, red wine jus <i>gfo</i>	58
GUANCIA DI MANZO wagyu beef cheek, barolo wine, parsnip creme, gremolata, potato crisp <i>gf</i>	52
ANATRA rolled duck maryland filled with pancetta, apricot & orange zest, cavolo rosso agrodolce, duck orange jus, caramelised baby dutch carrots	58
VITELLO SCALOPPINE DI FUNGHI veal, porcini & wild mixed mushroom sauce, parsley potatoes, broccolini <i>gfo</i> + add freshly shaved truffle 1g \$8 2g \$14	55
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

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 (A) hiramasa kingfish, aperol reduction, pickled pearl onion, orange segments, cucumber coulis, fingerlime *gf*

SCALLOPS (I) Canadian Clearwater, pumpkin caponatina, pinenuts, cauliflower creme, nduja oil *gf*

FAGOTTINI DI GAMBERI (A) 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

MOUSSE AL CHOCOLATO dark and milk Callebaut chocolate, candied hazelnut, cocoa nibs, cocoa tuille, roasted banana ice cream <i>gf</i>	22
SPICED STICKY DATE PUDDING roasted white chocolate crumb, milk skin, jersey milk ice cream & dark butterscotch	22
MERINGA crisp meringue shell, passionfruit pulp, mandarins, mandarin gel, frozen passionfruit curd <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
AFFOGATO vanilla gelato, espresso, choice of liqueur (Frangelico or Baileys) <i>gf</i>	19

FORMAGGI

CHEESE PLATTER selection of 4 cheese served with crackers and accompaniments	44
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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

ANTIPASTI

BURRATA tomato gel, pistachio crumb, roasted golden & red beetroot, grapefruit, vincotto, basil oil <i>gfo, v</i>	34
PILA DI VERDURE root vegetables wrapped in cavolo nero, vegetable veloute, parsley emulsion & pecorino fondue <i>gf, vegan option</i>	29

PASTA

RISOTTO pumpkin & pea risotto, sauteed mushroom, sage, fresh burrata mozzarella, parmesan tuille <i>vegan option</i>	44
LINGUINE POMODORINI cherry tomato sugo, garlic, fresh basil & stracciatella	38