

# ANTICA

## FATHER'S DAY 2026

### CICCHETTI

|                                                   |       |                                                  |       |
|---------------------------------------------------|-------|--------------------------------------------------|-------|
| SYDNEY ROCK OYSTERS (A)                           |       | PANE campana rolls (2), pepe saya                | 7.50  |
| natural, raspberry prosecco vinaigrette <i>gf</i> | 6 ea  | cultured butter <i>gfo</i>                       |       |
| 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 (1) Anna Dutch Caviar,          | 19 ea |
|                                                   |       | crème fraîche, chives, buckwheat blini <i>gf</i> |       |

### ANTIPASTI

|                                                                                                                                     |    |
|-------------------------------------------------------------------------------------------------------------------------------------|----|
| GAMBERI (A) Skull Island King Prawns, chargrilled, salmorgolio                                                                      | 52 |
| CARPACCIO DI MANZO wagyu beef MBS9+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil <i>gf</i> | 36 |
| PESCE CRUDO (A) hiramasa kingfish, aperol reduction, pickled pearl onion, orange segments, cucumber coulis, fingerlime <i>gf</i>    | 35 |
| BURRATA wilted radicchio, balsamic reduction, semi-sundried cherry tomato, hazelnut crumbs, basil oil and lemon oil <i>gfo, v</i>   | 34 |
| ARAGOSTA GRATINATA (A) W.A Rock Lobster oven baked with confit fennel, capsicum & bagna cauda veloute                               | 59 |

### MAINS & PASTA

|                                                                                                                                              |    |
|----------------------------------------------------------------------------------------------------------------------------------------------|----|
| GUANCIA DI MANZO wagyu beef cheek, barolo wine, parsnip creme, gremolata, potato crisp <i>gf</i>                                             | 52 |
| VITELLO SALTIMBOCCA veal, porcini & wild mixed mushroom sauce, parsley potatoes, broccolini <i>gfo</i>                                       | 55 |
| MEZZE MANICHE RAGU wagyu beef cheek ragu, slowly cooked with celery, onion & marsala, parmesan fondue <i>Gluten Free Pasta Available</i>     | 46 |
| BLUE EYED COD seafood & saffron fregola, cherry tomatoes, vongole & basil oil                                                                | 65 |
| SCOTCH FILLET MBS3+, Australian Angus, 200 day grain-fed, salsa verde, truss cherry tomato <i>gf</i>                                         | 85 |
| LINGUINE ARAGOSTA (A) W.A Rock Lobster, cherry tomato, lobster butter bisque, chilli, citrus almond pesto <i>Gluten Free Pasta Available</i> | 85 |

### 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 |

## DOLCE

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| CHOCOLATE MOUSSE mascarpone cream                                                                              | 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

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***

## 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 AL BAROLO carnaroli rice, barolo wine, wild mixed mushroom, walnut & ocelli al barolo fondue <i>gf, vegan option</i> | 44 |
| LINGUINE POMODORINI cherry tomato sugo, garlic, fresh basil & stracciatella                                                  | 38 |