

ANTICA

SIGNATURE MENU \$129pp

Designed to share for 2 - 8 guests

PANE E OLIVE

campana rolls with pepe saya cultured butter, mixed olives *gfo*
{+} \$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*

SCALLOP (I)

Canadian Clearwater, crispy pancetta, cauliflower creme, tomato concasse,
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 *gf*

TIRAMISU

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