

MENU E TAVOLA \$85PP

Antipasti, Pasta, Mains, Sides

Designed to share (Minimum of 6)

Groups of 11 to 16 guests required to experience the Menu E Tavola.

Dietary requirements will be accommodated

STUZZICHINI

PANE campana rolls (4), whipped rosemary butter	12	☞ SYDNEY ROCK OYSTERS natural with a prosecco raspberry vinaigrette	4.50 ea
☞ GIARDINIERA house pickled zucchini, eggplant, capsicum, onion	10	finger lime, apple, fermented cucumber juice	6.50 ea
☞ OLIVES marinated mixed olives	9	☞ BURRATA balsamic pearls, rocket	10
☞ PROSCIUTTO CRUDO san daniele	14	☞ SALAME piccante	13
☞ PROVOLONE dolce 100gm	10	☞ SARDE house marinated sardines	13

ENTRÉE

☞ SCAMPI chargrilled scampi, olive oil, oregano, chilli, garlic	42
☞ CARPACCIO DI MANZO wagyu beef carpaccio, truffle mustard, pickled golden beetroot, crispy, pecorino, candied walnut, lemon oil	32
QUAGLIA quail filled with apricot, wrapped in smoked pancetta, mashed carrots, limoncello sauce, vincotto	32
☞ PESCE CRUDO cured ocean trout, finger lime, fennel, blood orange, cucumber, citrus dressing, citrus fruit	32
☞ PANSOTTI house made pasta filled with pumpkin, chestnut & ricotta, burnt butter & sage sauce, pine nuts, chestnut cream (main size available)	29
☞ CAPRESE CON MELANZANE buffalo mozzarella, tomato, grilled eggplant, basil, chickpea fritter, balsamic reduction, basil pesto	29

TO SHARE

SEAFOOD PIATTO FOR TWO Sydney rock oysters, grilled WA rock lobster, grilled scampi, grilled jumbo prawns, lightly fried salt & pepper calamari	180
PESCATORE PASTA FOR TWO spaghetti, WA rock lobster, scampi, jumbo prawns, blue swimmer crab meat, clams, calamari, white wine, olive oil, garlic, parsley, chilli, seafood saffron bisque (subject to availability)	185
☞ BISTECCA FIORENTINA FOR TWO 6 week dry aged 1KG T-bone MBS 2+, served rare or medium rare, garlic oil, green peppercorn sauce (subject to availability & allow up to 45 minutes)	130

PASTA

MACCHERONI RAGU BIANCO	veal & smoked pancetta ragu, porcini & wild mushroom, mascarpone, aged pecorino	39
ORECCHIETTE CON CIME DI RAPA	cime di rapa, pork sausage, nduja, broccoli cream sauce	36
LINGUINE ALL' ARAGOSTA	WA rock lobster, cherry tomato, garlic, chilli, lobster butter bisque, citrus almond pesto	55
SPAGHETTI NERI	black squid ink spaghetti, mussels, calamari, nduja, cherry tomato sugo, bottarga	42
FETTUCCINE CON PANCETTA E FUNGHI	pancetta, wild mushrooms, porcini mushrooms, truffle, rosemary, mushroom cream sauce,	38
GLUTEN FREE PASTA AVAILABLE		

MAIN

PESCATO DEL GIORNO	fish of the day	MP
☉ FILETTO DI MANZO	beef tenderloin MBS+4 served medium rare, wrapped in pancetta, golden beetroot, roasted fennel, parmesan potatoes, porcini mushroom sauce	55
☉ WA ROCK LOBSTER	650 - 700gm grilled with olive oil, oregano, chilli, garlic, rocket pear & fennel salad	85
☉ POLLO SALTIMBOCCA	chicken fillet filled with prosciutto crudo & sage, dutch carrots, broccoli, parmesan potatoes, white wine, butter & green peppercorn sauce	46
☉ ANATRA AFFUMICATA	confit smoked duck, heirloom tuscan kale, garlic parsley potatoes, blueberry sauce	48
☉ GUANCIA DI VITELLO	slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus	45
☉ BISTECCA	400gm MBS+ 2, 6 week dry aged rib eye on the bone, carrot, roasted potato, truss cherry tomato, green peppercorn sauce	75

CONTORNI

☉☉ ROAST POTATOES	garlic, sea salt, e.v.o.o	13
☉☉ RUCOLA	rocket, candied walnut, orange, fennel, pickled golden beetroot, pecorino, citrus dressing	18
☉ FAGIOLINI CON PANCETTA	beans wrapped in pancetta, almond, vincotto	14
☉☉ SEASONAL VEGETABLES	garlic & e.v.o.o	14
☉☉ INSALATA MISTA	mixed leaf salad, e.v.o.o, balsamic	13
☉ CAVOLO NERO	tuscan cabbage, pancetta, garlic	16
☉ SHOESTRING FRIES	aioli	11

DOLCE

TORTA DI FORMAGGIO	ricotta cheesecake, balsamic strawberry compote	20
DI MELE	caramelised cinnamon apple, almond crumble, southern comfort anglaise, vanilla bean gelato	20
TIRAMISÙ	mascarpone cream, coffee, amaretto, savoiardi biscuit	18
TORTA DI CIOCCOLATO	warm chocolate & pear cake, chocolate ganache, vanilla bean gelato	20
☉ SFERE	dark chocolate sphere, white chocolate panna cotta, passionfruit, chocolate soil (gluten free no chocolate soil)	21
☉ AFFOGATO	vanilla gelato, espresso, choice of liqueur (Frangelico / Baileys / Nocello)	19

VEGETARIAN MENU

ENTRÉE

☉ PANELLA	chickpea fritter millefoglie, gorgonzola fondue, carrot, zucchini, asparagus, crispy parmesan, basil pesto	28
☉ BURRATA DELL'ORTOLANO	burrata mozzarella, truss tomato, grilled eggplant, zucchini & asparagus in a lemon oil, balsamic pearls	26
MELANZANA ALLA PARMIGIANA	layers of eggplant, parmesan, mozzarella, tomato sugo & basil (available as entrée or main)	24

MAIN

PANSOTTI	house made pasta filled with pumpkin, ricotta & chestnut, burnt butter & sage sauce, pine nuts, chestnut cream	35
GNOCCHI DI PATATE	house made gnocchi, gorgonzola fondue, pistachio	30
FETTUCCINE CON FUNGHI E TARTUFO	wild mushrooms, porcini mushrooms, truffle, mushroom cream, rosemary	34
ORECCHIETTE VEGETARIANE	cime di rapa, garlic, chilli, broccoli cream sauce, aged pecorino	34

CHILDREN'S MENU

SPAGHETTI POMODORO	house made pomodoro sauce	18
SPAGHETTI BOLOGNESE	beef bolognese, parmesan, tomato sugo	19
PENNE PESTO	basil & pine nut pesto	19
GNOCCHI POMODORO	house made gnocchi, tomato sugo	19
PENNE RAGU	pork & veal ragu, tomato sugo	19
POLLO COTOLETTA	chicken schnitzel & chips	20
PESCE & CHIPS	battered fish & chips	20
GELATO OR SORBET	chocolate, vanilla, lemon, mango	single \$7 double \$13