

MENU E TAVOLA \$85PP

Antipasti, Pasta, Mains, Sides

Designed to share (Minimum of 6)

Groups of 8 + adults are required to experience the Menu E Tavola on Friday & Saturday evenings

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

Dietary requirements will be accomodated

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	12
☞ PROSCIUTTO CRUDO san daniele	14	☞ SALAME piccante	13
☞ PROVOLONE dolce	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			28

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	38
ORECCHIETTE CON CIME DI RAPA	cime di rapa, pork sausage, nduja, broccoli cream sauce	35
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	40
FETTUCCINE CON PANCETTA E FUNGHI	pancetta, wild mushrooms, porcini mushrooms, truffle, rosemary, mushroom cream sauce,	35
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

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	28
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	32
ORECCHIETTE VEGETARIANE cime di rapa, garlic, chilli, broccoli cream sauce, aged pecorino	32

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

DOLCE

☉ SFERE	dark chocolate sphere, white chocolate panna cotta, passionfruit, warm raspberry sauce, chocolate soil (gluten free no chocolate soil)	21
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	19
☉ AFFOGATO	vanilla gelato, espresso, choice of liqueur (Frangelico / Baileys / Nocello)	19

DESSERT COCKTAILS

ENTRATA'S ESPRESSO MARTINI	house made vanilla infused vodka, Mr.Black, espresso coffee, sugar syrup	19
SGROPPINO	vodka, lemon sorbet, lemon juice	19

DESSERT WINE

2020	PELLEGRINO, PASSITO DI PANTELLERIA - Sicily, Italy	11	55
2016	DULCIS IN FUNDO, MOSCATO DI TRANI - Puglia, Italy	15	63
2017	POMELE ROSSO, ALEATICO - Lazio, Italy	16	72
2018	CAMPAGNOLA RECIOTO DELLA VALPOLICELLA - Veneto, Italy	20	85
2018	DONNA FUGATA, PASSITO DI PANTELLERIA, BEN RYE - Sicily, Italy	28	132
NV	PRAESIDIUM RATAFIÀ DI MONTEPULCIANO - Abruzzo, Italy	26	115

TEA & COFFEE

Espresso, Piccolo, Macchiato	4
Cappuccino, Flat White, Long Black, Mocha, Chai Latte	5
LMDT Tea - EBT, Earl Grey, Green, Peppermint, Chamomile	4.50