

Osteria di

RUSSO & RUSSO

Ultra Bene - Seven shared courses
\$75 Per Person / \$140 With Matched Wine

Note: We create a balanced meal by serving one dish per course for your group which compliment one another. Please let us know if there are any specific dishes you **MUST** try, or things you'd prefer to avoid.

1st Course

Ostrica

Oysters Shucked to Order
Apple, Grappa, ALTO Chardonnay Vinegar Granita.

or

Fiore di Zucchini

Fried Zucchini Flower, Goats Milk
Ricotta, Lemon Aspen, Chilli Salt

or

Bignola

Choux Bun, LP's Mortadella,
Parmigiano Reggiano, Pistachio

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2nd course

Burrata

Local Burrata, Carrots, Quandong,
Amaranth & Almond

or

Sardine

Cured Sardines, Beetroot, Horseradish,
Blood Orange, Sea Blight

3rd Course

Zucca

Charred Pumpkin, Bagna Cauda, Ricotta Salata,
Sage, Pine Nuts & Quinoa

or

Pesce

Char Grilled Market Fish, Cannellini Bean Puree, Brussels Sprouts,
Ribberries, Coastal Greens, Lemon Myrtle

or

Animelle Di Agnello

Crumbed Lamb Sweetbreads, Eggplant,
Lemon, Caperberries & Baby Rocket

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4th Course

Agnolotti Pasta

Prawn & Chervil Mousse, Sweetcorn, Prawn Reduction,
Mustard Fruits, Prawn Head Pangritata, Bottarga

or

Risotto

Carnaroli Rice - Cooked to Order
Celeriac, Smoked Garlic, Macadamia, Local Smoked Fior di Latte

5th Course

Cavolfiore

Pan Fried Cauliflower, Garlic Custard, Charred Chicory,
Agrodolce Raisins, Parmesan, Hazelnuts

or

Maiale

Pork Neck Cooked In Milk, Confit Fennel, Pickled Radicchio,
Pear, Spelt & Walnut Crumb

or

Manzo

Char Grilled Rangers Valley Tri-Tip, Anchovy and Bread Sauce,
Confit Tomato, Agrodolce Eshallots & Capers

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6th Course

Formaggio

Crostini of Ubriaco di Barolo, Muntries, Davidson Plum,
Native Pepperberry on Grilled Pane Carasau

7th Course

Rabarbaro

Rhubarb Semifreddo, Olive Oil Cake,
Meringue & Basil Cream

or

Mela Cotogna

Red Wine Poached Quince, Ricotta,
Polenta Pastry, Almond, Orange & Mint

or

Cioccolato

Zokoko 68% Chocolate Granita, Malt,
Passion Berry, Honeycomb & Cocoa Nib