

*Osteria di*

# **RUSSO & RUSSO**

**Va Bene** - Five course shared feast

\$60 Per Person / \$120 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.

## **1<sup>st</sup> Course**

### **Burrata**

Local Burrata, Carrots, Quandong,  
Amaranth & Almond

**or**

### **Sardine**

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

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**2<sup>nd</sup> Course**

**Zucca**

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

**or**

**Pesce**

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

**or**

**Animelle Di Agnello**

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

**3<sup>rd</sup> Course**

**Agnolotti Pasta**

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

**or**

**Risotto \$30**

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

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**4<sup>th</sup> 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, Walnuts

**or**

**Manzo**

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

**5<sup>th</sup> 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