

Chef's Menu - Let Us Choose!

Va Bene - Five Course

\$60 Per Person

\$120 With Matching Wine

Ultra Bene - Seven Course

\$75 Per Person

\$140 With Matching Wine

Assaggini

Ostrica \$5 ea

Oysters Shucked to Order

Apple, Grappa, ALTO Chardonnay Vinegar
Granita

Fiore di Zucchini \$5 ea

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

Bignola \$5 ea

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

Piccoli Piatti

Burrata \$22

Local Burrata, Carrots, Quandong,
Amaranth & Almond.

Sardine \$22

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

Zucca \$15

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

Pesce \$M.P.

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

Animelle Di Agnello \$25

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

Grandi Piatti

Agnolotti \$30

Fresh Filled Pasta, Prawns, Sweetcorn,
Mustard Fruits, Bottarga

Risotto \$30

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

Cavolfiore \$27

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

Pollo \$36

Chicken Leg Rotolo, Artichoke, Char Grilled Leek,
Chicken Skin Pangritata, Gremolata

Manzo \$38

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

Dolci

Formaggio \$15

Crostini of Ubriaco di Barolo, Muntries, Davidson Plum, Pepper, Grilled Pane Carasau

Rabarbaro \$18

Rhubarb Semifreddo, Olive Oil Cake, Meringue, Basil Cream

Mandarino \$18

Mandarin, Valrhona Dulcey Chocolate Ganache, Ricotta Zeppole, Amaretti, Almond

Ciocolato \$18

Zokoko 68% Chocolate Granita, Malt, Caramelised Banana, Honeycomb, Cocoa Nib

Little Marionette Coffee Or

Tippity Tea \$5

English Breakfast, Earl Grey, Peppermint, Chamomile, Rooibos, Gunpowder Green, Lemongrass & Ginger

Served with House Piccola Pasticceria