

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

RUSSO & RUSSO

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, Riberries, Coastal Greens, Lemon Myrtle

or

Animelle Di Agnello

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

RUSSO & RUSSO

4th Course

Agnolotti Pasta

Fresh Filled Pasta, Prawns Sweetcorn, Mustard Fruits, Bottarga

or

Risotto

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

5th Course

Cavolfiore

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

or

Pollo

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

or

Manzo

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

Osteria di

RUSSO & RUSSO

6th Course

Formaggio

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

7th Course

Rabarbaro

Rhubarb Semifreddo, Olive Oil Cake, Meringue ,Basil Cream

or

Mandarino

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

or

Cioccolato

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