

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 Vinegar Granita

Fiore di Zucchini \$5 ea

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

Cannolo d'Anatra \$5 ea

Potato Cannolo, Confit Duck Neck,
Candied Olive, Orange Marmalade

Piccoli Piatti

Burrata \$22

Local Burrata, Carrots, Quandong,
Amaranth & Almond.

Sardine \$22

Sardines "In Saor", Onions, Golden Raisins,
Pine Nuts, Capers, Buckwheat

Zucca \$15

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

Pesce \$M.P.

Char Grilled Market Fish, Cannellini Bean Puree,
Green Beans, Ribberries, Coastal Greens, Native
Lemon Myrtle

Animelle Di Agnello \$25

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

Grandi Piatti

Strozzapreti \$30

Fresh Strozzapreti Pasta, Pork Shoulder Ragu, Cavolo Nero, Fermented Chilli

Risotto - Cooked to Order \$30

Carnaroli Rice, Green Pea, Meredith Goats Cheese, Smoked Garlic, Preserved Lemon, Macadamia

Cavolfiore \$27

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

Pollo \$36

Chicken Leg Rotolo, Char Grilled Sweetcorn, Polenta, Quinoa, Garlic & Sage

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

Ciliegia \$18

Cherry, Caramelised White Chocolate Ganache, Ricotta Zeppole, Amaretti, Almond

Ciocolato \$18

Zokoko 70% Chocolate Granita, Espresso, 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