

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.

1st Course

Burrata

Local Burrata, Carrots, Quandong,
Amaranth & Almond

or

Sardine

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

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2nd Course

Zucca

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

or

Pesce

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

or

Animelle Di Agnello

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

3rd Course

Strozzapreti

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

or

Risotto

Carnaroli Rice - Cooked to Order
Green Pea, Meredith Goats Cheese, Smoked Garlic,
Preserved Lemon, Macadamia

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4th Course

Cavolfiore

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

or

Pollo

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

or

Manzo

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

5th Course

Rabarbaro

Rhubarb Semifreddo, Olive Oil Cake,
Meringue, Basil Cream

or

Ciliegia

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

or

Cioccolato

Zokoko 70% Chocolate Granita, Espresso, Malt,
Caramelised Banana, Honeycomb, Cocoa Nib