



25 YEARS
À La Carte
SAMPLE MENU

Ostriche & Caviale

Sydney rock oyster, natural, lemon 8.5 pp

Sydney rock oyster, Venetian, salmon roe, cucumber, Chardonnay vinegar 10.50 pp

30g Black River Oscietra caviar, brioche, crème fraîche, egg yolk, egg white, chives 95

Assaggi

Cannoli, prawn cocktail 14 pp

Sfogliatine, caramelised onion and fennel, smoked anchovy 12 pp

Black River Oscietra caviar tartlet 29 pp

Lobster tartare cone, fermented citrus, crème fraîche, salmon roe 19 pp

Gnocco fritto, Tajima Wagyu bresaola MBS 9+, Gorgonzola, Vin Santo 12 pp

Brioche, beef tartare, mustard, horseradish 14 pp

Woodside goat's curd, truffle honey, pane carasau 29

Pinzimonio - Baby organic vegetables, cannellini and chilli dip 18

Antipasti

Grilled scallops, tomato Béarnaise, pangrattato 38

Pepper crusted yellowfin tuna, spiced eggplant, pine nuts. 39

Steamed zucchini flowers, lobster mousse, Prosecco sauce 41

Chilled almond soup, banana prawns, grapes, Espelette oil 39

Grainge Angus beef carpaccio, truffle dressing, aioli, capers, Parmigiano-Reggiano, rocket 39

Smoked stracciatella and beetroot tart, pomegranate, pistachio 30

*pp - per piece

OTTO sourdough made with a 24-year-old starter and baked daily 7 per person
Served with OTTO's exclusive extra virgin olive oil, crafted by Rio Vista Olives in the Adelaide Hills
Available for purchase 25 per bottle



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Pasta & Risotto

Saffron linguine, Moreton Bay bug, zucchini, anchovy, pine nuts 41/61

Spaghetti, hand picked mud crab, tomato and pepper sauce, chilli crumb 49/74

Strozzapreti, prawns, calamari, tomato sauce, black olives 38/57

Handmade potato gnocchi, smoked Wagyu beef ragù, Parmigiano-Reggiano 37/56

Ricotta gnudi, burnt sage butter, pine nuts, raisins 29/43

Aged Acquerello risotto, Primavera, peas, herbs 30/45

Pesce & Carne

Aquna Murray cod fillet, fennel and orange confit, saffron sauce 73

Humpty Doo baby Barramundi whole or filleted, lemon, EVOO 69

1kg Jervis Bay mussels, arrabbiata sauce, char grilled bread 61

Dry aged Wollemi duck breast, beetroot, blackberry 73

180g Riverina Black Angus eye fillet, mushrooms, smoked red wine jus 86

250g Portoro Black Angus Scotch fillet MBS4+, veal jus, Tuscan butter 89

250g Dry aged Berkshire pork cutlet, smoky tomato, broccolini 67

400g Kidman sirloin MBS 5, horseradish sabayon (to share) 134

Contorni

Burrata, cherries, pistachio, balsamic, basil 35

Radicchio, watermelon, pecorino, fennel, pine nuts, white balsamic 20

Potato puree 18

Sautéed spinach, garlic, chilli, lemon 20

Broccolini, ricotta, almonds 19



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DESSERT SAMPLE MENU

Formaggi

Casa Madaio Il Blu di Bufala

Rich and creamy, with a nutty and herbaceous flavour.

Campania, Italy

Rocchetta

Creamy and incredibly rich. Made from pasteurised cow, sheep, and goat's milk.

Piedmont, Italy

Pecorino di Pienza Gran Riserva

Sweet and grassy with a rich, nutty finish. Semi-hard Tuscan pecorino, matured for around 18 months.

Tuscany, Italy

Occelli al Barolo

Cow and sheep's milk 'testun' cheese, coated with the pressed grapes used to make Barolo wine. Creamy, sweet, winey, buttery and sharp, all at once.

Piedmont, Italy

Single cheese 15

Cheeses served with apple jelly, lavosh, pane carasau, and fruit bread.



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DESSERT SAMPLE MENU

Dolci

Citrus curd meringue tart, limoncello, verjus sorbet 21

Dark chocolate mousse, tonka bean, wattleseed & caramel ice cream 21

Burnt honey pannacotta, berries, salted vanilla ice cream 21

Mango semifreddo, passionfruit, coconut, macadamia 21

Affogato ~ vanilla bean gelato, espresso, Nocello liqueur 24

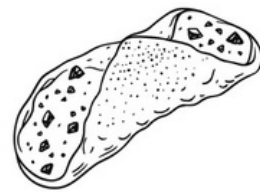
Boozy Dolci

When cocktails meet cannoli:
four dessert creations inspired by Italy's most
iconic cocktails and liqueurs.

~ Prepared tableside ~

9 pp

Nocello
Aperol Spritz
Espresso Martini
Limoncello



Boozy Soft Serve 14

Scoop up a little summertime spirit.

Choose from:

Espresso Martini
Fior di Latte (non-alcoholic)

