

LOT.1 SYDNEY

Oysters – 24/48

Natural or Prosecco Vinaigrette (gf)

Beetroot Textures – 15

Beetroot 3 ways, radicchio, olive & almond (vg)

Antipasto - 26/38

Selection of cured meats, formaggio & pickles (gf)

Flatbread - 14

Smoked buffalo ricotta & prosciutto crumb

Arancini – 16

Mushroom, truffle, hazelnut & taleggio (v)

Vitello Tonnato - 28

Yellow Fin Tuna, veal, capers & horseradish (gf)

Duck Liver Parfait - 20

Sourdough & vincotto

Kingfish Crudo - 28

Hiramasa kingfish, mousse, lime & asparagus (gf)

Wagyu Carpaccio - 26

Marble Score 5+, pecorino & goji berry

Grilled Calamari – 28

*Southern calamari, peperonata crumb
& lemon aioli*

Char Grilled Prawns – 32

*Butterflied Spencer Gulf prawns, cumquat &
bottarga (gf)*

LEAVE IT TO US

5 Dishes 69pp

7 Dishes 95pp

WINE PAIRING

Additional

45pp (3 gls) or 70pp (5 gls)

Risotto - 26

Pea, yoghurt, pecorino, broadbean (v) (gf)

Strozzapreti- 26

Porcini, seasonal mushroom & nutmeg (vg)

Chitarra - 30

Whitebait, squid ink & cherry tomatoes

Fettucine - 34

Wagyu ragu, chamomile & crème fraiche

Gnocchi - 28

Buffalo formaggio & macadamia (v)

Swordfish - 42

*Cooked medium rare, char-grilled peppers &
caponata (gf)*

Duck - 36

Maryland, cabbage, eschalot & vermentino (gf)

Pork Neck - 38

Borrowdale, crackling & fennel (gf)

Wagyu Sirloin 250g - 55

Marble Score 5+, carrot, jus (gf)

Lamb Shoulder - 90

*Slow cooked lamb shoulder & jus
Served with 2 sides of your choice (gf)*

SIDES

Hand Cut Fries - 9

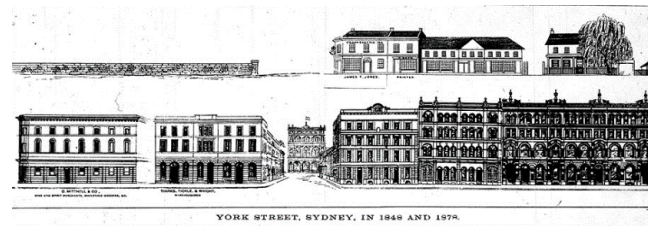
Thrice cooked, hand cut potato fries

Yellow Long Beans - 12

Yellow beans, extra virgin olive oil & black garlic

Cauliflower - 9

Roasted cauliflower, reggiano & pine nut



Please advise staff of any allergies prior to order - Please note some dishes cannot be altered

Tables 8 and over are subject to a 10% service charge

Head Chef Xenia Jade

*Events at LOT.1 Sydney
"Make every moment a memorable one"
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