

LOT.1

SYDNEY

LEAVE IT TO US
5 Dishes 69pp – 7 Dishes 95pp

Antipasto – Salumi – Formaggio – Olives - Bread	26/38
Arancini – Mushroom – Truffle	16
Polenta Chips – Truffle Pecorino – Aioli	18
Wagyu Tartare – Anchovie Mousse – Buckwheat Crisp – Pickled Hazelnut	28
Chicken Liver Parfait – Choux – Mostarda	20
Fennel – Baby Beetroot - Walnut	22
Octopus – Potato – Sicilian Olives – Garlic	28
Scallops Carpaccio – Lime Finger – Tapioca Crisp – Pink Pepper	28
Vitello Tonnato – Raw Yellow Fin Tuna – Veal – Capers – Horseradish	36
Roasted Pumpkin – Smoked Ricotta – Nut Granella	26
King Prawns – Bottarga – Chilli – Lime Zest	33
Saffron Risotto – White Fish – Vongole – Scampi	44
Pappardelle – Ox Tail Ragu – Ricotta Salata – Gremolata	34
Spaghettoni – WA Spanner Crab – Chilli – Garlic – Wakame	42
Cavatelli – Smoked Eggplant – Mint – Pecan – Goats Cheese	28
Snapper Fillet – Jerusalem Artichoke – White Funghi	42
Duck Breast – Persimmon – Witlof - Coffee	44
Caramelised Pork Belly – Celery – Pinenut	39
Wagyu Sirloin MS7+ – Heirloom Carrot – Jus	48
Twice Cooked Beef Short Rib – Kohl Rabi – Aversa	48
Slow Cooked Lamb Shoulder – Choose two sides	90
Sides	
Potato – Confit Garlic – Thyme	14 ea
Radicchio – Mixed leaf – White Balsamic	
Brussel Sprouts – Lemon – Egg Yolk – Prosciutto	

- *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*

On behalf of our team we thank you for dining with us

Executive Chef **Adam Swanson** ~ Head Chef **Ricardo Cavuoto**