

LOT.1

SYDNEY

SHARE PLATES

Pinenut & Chickpea Hummus - 10
Pickled vegetables (vg)(gf)

Polpettine - 14
Meatballs, parmigiano reggiano

Flatbread - 14
Smoked buffalo ricotta & prosciutto crumb

Crispy Calamari - 14
Chilli, parsley & herb aioli

Italian Fried Chicken - 16
Chilli - pickles

Arancini - 16
Mushroom, truffle, hazelnut & taleggio (v)

Polenta Chips - 18
Truffle pecorino, aioli (v)(gf)

Oysters - 24/48
Natural or Prosecco Vinaigrette (gf)

Antipasto - 26/38
Selection of cured meats, formaggio & pickles (gf)

ENTREES

Beetroot Textures - 15
Beetroot 3 ways, radicchio, olive & almond (vg)

Duck Liver Parfait - 20
Sourdough & vincotto

Vitello Tonnato - 28
Yellow Fin Tuna, veal, capers & horseradish (gf)

Wagyu Carpaccio - 26
Marble Score 5+, pecorino & goji berry

Kingfish Crudo - 28
Hiramasa kingfish, mousse, lime & asparagus (gf)

Grilled Calamari - 28
*Southern calamari, peperonata crumb
& lemon aioli*

Char Grilled Prawns - 32
*Butterflied Spencer Gulf prawns, cumquat &
bottarga (gf)*

PASTA

Casarecce - 16
Pork and veal ragu, tomato, parmigiano

Penne - 16
Calamari, swordfish, cherry tomato, parsley

Fusilli - 16
Basil, almond, parmigiano, pesto (v)

Bucatini - 16
Boscaiola sauce, prosciutto

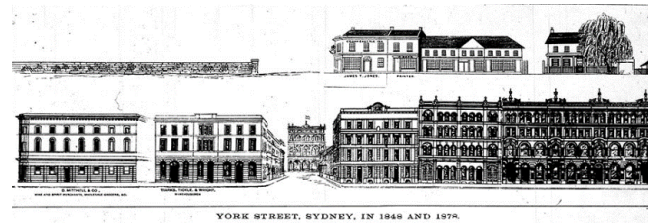
Risotto - 26
Pea, yoghurt, pecorino, broadbean (v) (gf)

Strozzapreti- 26 (housemade)
Porcini, seasonal mushroom & nutmeg (vg)

Chitarra - 30 (housemade)
Whitebait, squid ink & cherry tomatoes

Fettucine - 34 (housemade)
Wagyu ragu, chamomile & crème fraiche

Gnocchi - 28 (housemade)
Buffalo formaggio & macadamia (v)



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

LOT.1

SYDNEY

SALADS

Roasted Pumpkin - 14

Fennel, almond, ricotta, salsa verde (gf)

Fennel Salad – 14

Frisée, fennel, apple & reggiano (v)(gf)

Add prosciutto - 5

Tuna - 15

Celery hearts, green beans, cos, quail egg, red wine vinegar (gf)

Grass Fed Bresaola– 15

Rocket, parmigiano, heirloom tomato, aged balsamic

Organic Chicken - 16

Roasted cauliflower, quinoa, parmigiano, balsamic

*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**

MAINS

Angus Burger- 19

Smoked scamorza, pancetta, tomato, aioli & salad

Slider Trio - 20

*Angus beef, smoked scamorza, pancetta, tomato
Pulled pork, radicchio, aioli, pickles
Grilled chicken, pesto, rocket, pecorino*

Cotoletta - 22

*Chicken thigh in pangrattato,
served with salad and paprika aioli*

Pork Neck - 38

Borrowdale, crackling & fennel (gf)

Duck - 36

Maryland, cabbage, eschalot & vermentino (gf)

Swordfish - 42

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

100% Grassfed Sirloin 180g - 48

“Pinnacle” Australian beef, carrot, jus (gf)

Rib Eye 450g - 64

“Grainge” grain fed, on the bone

Lamb Shoulder - 90

*Slow cooked lamb shoulder & jus
Served with 2 sides (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

EVENTS

Enquire today for a function in our Restaurant, PDR, Espresso Bar, Basement Bar or Safe Bar.

Our exclusive spaces have different capacities from the small 20 for dinner to the large 300 cocktail event.

“Make every moment a memorable one”

www.lot1sydney.com.au

(02) 92793555

info@lot1sydney.com.au