

# SINCERO

## *Spuntini - Bite*

Additional

### **Oysters**

Natural

5ea

Special

5.5ea

### **Olive**

9

Mount Zero Olives marinated in Olive Oil, Chilli,  
Garlic, Orange & Lemon Zest

### **Cauliflower Croquette**

11ea

Homemade Crumbed Cauliflower Croquette,  
Gorgonzola Fondue, Apple Chutney & Thyme

### **Crostini Baccala (2)**

10

Crispy Italian Bread w Whipped Salted Cod &  
Parsley Powder

## *Menu*

**Two Courses – \$69 per person**

**Three Courses – \$85 per person**

### *Entrée – choose one*

#### **Burrata**

Vannella Burrata, Heirloom Zucchini & Grapes  
Agrodolce Dressing

#### **Polpo**

Twice-Cooked Octopus, Homemade Pork Sausage  
& Chickpea Purée

#### **Tartare**

Sher Wagyu Beef Tartare, Flatbread,  
Grana Padano Spuma & Black Truffle

#### **Salume of the Day**

### *Main – choose one*

#### **Gnocchi**

Homemade Potato & Pumpkin Gnocchi,  
Cacio e Pepe & Pine Nuts

#### **Risotto of the Day**

#### **Fish of the Day**

#### **Sher Wagyu Rump 220g MS9+**

Served w Red Cabbage Purée & Crushed Kipfler Potatoes &  
Valpolicella Wine Jus

#### **Sher Wagyu Eye Fillet 220g MS7+ (+\$11 supplement)**

Served w Red Cabbage Purée & Crushed Kipfler Potatoes &  
Valpolicella Wine Jus

### *Dessert – choose one*

#### **Dessert of the Day - MP**

#### **Oveto alla Carbonara**

White Chocolate Foam, Zabaglione Cream, Salted Caramel,  
Nut Crumble & Caramelised Guanciale

#### **Luna Piena**

Mascarpone & Coffee Mousse, Dark Chocolate Coating, Savoiard  
& Hazelnut Crumble

S I N C E R O