

S I N C E R O

Spuntini - Bite

Additional

Oysters (A)

Natural

5ea

Special

5.5ea

Olive

9

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

Croquette alla Norma

11ea

Homemade Eggplant Croquette w
Tomato Chutney & Ricotta Salata

Biscotti Salati (2)

12

Savoury Italian Biscuits w Pickled Melon,
Stracchino & Prosciutto Toscano

Menu

Two Courses – \$75 per person

Three Courses – \$89 per person

Entrée – choose one

Burratina

Vannella Burratina, Spring Vegetables, Pea,
Mint & Lemon Brodetto

Calamari (I)

Fried Calamari w Rocket, Caper & Preserved Lemon Salad,
Capsicum Purée & Basil Mayonnaise

Vitello Tonnato

Poached Veal Girello, Tuna & Anchovy Mayonnaise & Capers

Salume of the Day

Main – choose one

Gnocchi

Homemade Potato & Mushroom Gnocchi, Burnt Butter, Sage,
Parmigiano Reggiano & Fresh Black Truffle

Risotto of the Day (M)

Fish of the Day (A)

Sher Wagyu Rump 220g MS9+

Served w Smoked Ricotta Cream, Purple Potatoes & Wine Jus

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

Served w Smoked Ricotta Cream, Purple Potatoes & Wine Jus

Dessert – choose one

Dessert of the Day

Ovetto alla Carbonara

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

Luna Piena

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