

# SINCERO

## OUR SPECIALS

Oysters:	Natural Fresh Cucumber & Mojito Granita	5ea 5.5ea
Entrée:	Tuna Crudo, Ricotta & Mediterranean Gazpacho	24
Salume:	Porchetta, House Pickles & Homemade Grissini	28
Pasta:	Homemade Seaweed Spaghetti w Moreton Bay Bugs, Roasted Fennel, Chives & Blood Orange	47
Risotto:	Prawns, Pumpkin, Pepitas & Bacon Oil	46
Fish:	Market Fish w Bread Millefoglie, Tomato, Mozzarella & Eggplant served w Basil & Potato Cream	46
Meat:	Twice-Cooked Quail filled w Chicken Mousse, Mushroom & Scamorza finished w Creamy Polenta, Peas & Grape Jus	51

## DEGUSTATION MENUS

Indulge in a journey of culinary delight, masterfully curated by our Head Chef and harmonised by perfectly matched wines from our Sommelier. (minimum 2 people)

<b>4 Courses 115</b>	<b>5 Courses 135</b>	<b>6 Courses 165</b>
Wine Pairing Option 62	Wine Pairing Option 76	Wine Pairing Option 91
Wine Pairing Premium 85	Wine Pairing Premium 110	Wine Pairing Premium 135
Cocktail Pairing Option 65	Cocktail Pairing Option 75	Cocktail Pairing Option 95

## SPUNTINI - BITES

<b>Olive</b>	9
Mount Zero Olives marinated in Olive Oil, Chilli, Garlic, Orange & Lemon Zest	
<b>Eggplant Parmigiana Croquette</b>	11ea
Homemade Crumbed Eggplant & Potato Croquette w Tomato Emulsion	
<b>Crostini (2)</b>	10
Crispy Italian Bread w Orange Mascarpone, Yurrita Anchovies & Pickled Melon	
<b>Capesante (2)</b>	26
Scallop Gratin w Breadcrumbs & Del Boccia Herb Butter	

# SINCERO

## ANTIPASTI

<b>Caprese</b>	22
Heirloom Tomatoes, Vannella Buffalo Mozzarella & Basil Oil	
<b>Asparagi</b>	24
Grilled Asparagus, Hard-Boiled Egg Mayonnaise, Peach Salad & Pan Brioche Crostini	
<b>Polpo</b>	26
Twice-Cooked Octopus, Homemade Pork Sausage & Chickpea Purée	
<b>Calamari</b>	26
Grilled Calamari w Bottarga, Roasted Capsicum, Puffed Quinoa, Green Olives & Squid Ink Powder	
<b>Tartare</b>	24
Sher Wagyu Beef Tartare on Flatbread w Grana Padano Spuma & Black Truffle	

## PASTE

<b>Gnocchi</b>	35
Homemade Potato Gnocchi, Wild Mushroom Ragù, Goat's Curd & Porcini Powder	
<b>Linguine allo Scoglio</b>	44
Linguine w Seafood in a Crustacean Sauce, Prawns, Scallops, Snapper & King Prawn	
<b>Fusilloni</b>	44
Homemade Fusilloni w Sher Wagyu Beef Ragù & Crispy Parmigiano Reggiano	

## SECONDI

<b>Eye Fillet</b>	68
220g Sher Wagyu Eye Fillet MS7 Served w Red Onion & Balsamic Purée, Vegetable Timballo & Valpolicella Wine Jus	
<b>Rump</b>	52
220g Sher Wagyu Rump Tagliata MS7+ Served w Red Onion & Balsamic Purée, Vegetable Timballo & Valpolicella Wine Jus	

## CONTORNI

<b>Insalata</b>	13
Mixed Spring Leaves, Radicchio, Fennel, Pickled Onion w Lemon Dressing	
<b>Patate</b>	13
Roasted Spud Sisters Potatoes w Rosemary	
<b>Patatine</b>	12
French Fries w Truffle Salt	
<b>Vegetable of the Day</b>	13

We try our best to cater to individuals with allergies; however, we cannot guarantee the absence of cross-contamination.