

# SINCERO

## OUR SPECIALS

Oysters:	Natural Kiwi, Ginger & Mint Dressing	5ea 5.5ea
Entrée:	Suckling Pig Terrine, House Pickles & Crostini	24
Salume:	Smoked Ham, Scamorza & Pane Friulano	28
Pasta:	Homemade Seaweed Spaghetti w Moreton Bay Bugs, Roasted Fennel, Chives & Blood Orange	47
Risotto:	Calamari, Squid Ink & Caramelised Figs	46
Fish:	Market Fish w Silverbeet, Sweet Potato & Pepper-Lemon Dressing	46
Meat:	Braised Ox Cheeks, Mixed Beans Ragù & Red Onion Agrodolce	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)

### 4 Courses 115

Wine Pairing Option 62  
Wine Pairing Premium 85  
Cocktail Pairing Option 65

### 5 Courses 135

Wine Pairing Option 76  
Wine Pairing Premium 110  
Cocktail Pairing Option 75

### 6 Courses 165

Wine Pairing Option 91  
Wine Pairing Premium 135  
Cocktail Pairing Option 95

## SPUNTINI - BITES

<b>Olive</b>	9
Mount Zero Olives Marinated in Olive Oil, Chilli, Garlic, Orange & Lemon Zest	
<b>Cauliflower Croquette</b>	11ea
Homemade Crumbed Cauliflower Croquette, Gorgonzola Fondue, Apple Chutney & Thyme Oil	
<b>Crostini Baccala (2)</b>	10
Crispy Italian Bread w Whipped Salted Cod & Parsley Powder	
<b>Capesante (2)</b>	26
Scallop Gratin w Tomato Emulsion, Chilli, Garlic Cream & Lemon Pangrattato	

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## ANTIPASTI

<b>Burrata</b>	24
Vannella Burrata, Heirloom Zucchini & Grapes Agrodolce Dressing	
<b>Funghi</b>	24
Grilled King Oyster Mushroom, Wild Mushroom Ragù, Soft Polenta & Stracchino add 2g Fresh Black Truffle + \$15	
<b>Polpo</b>	26
Twice-Cooked Octopus, Homemade Pork Sausage & Chickpea Purée	
<b>Fritto Misto</b>	26
Fried Calamari, Flathead & Prawn w Yuzu Mayonnaise & Rocket Salad	
<b>Tartare</b>	24
Sher Wagyu Beef Tartare, Flatbread, Grana Padano Spuma & Black Truffle	

## PASTE

<b>Gnocchi</b>	35
Homemade Pumpkin & Potato Gnocchi, Cacio e Pepe & Pine Nut Pesto	
<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>	69
220g Sher Wagyu Eye Fillet MS9+ Served w Red Cabbage Purée, Crushed Kipfler Potatoes & Valpolicella Wine Jus	
<b>Rump</b>	54
220g Sher Wagyu Rump Tagliata MS9+ Served w Red Cabbage Purée, Crushed Kipfler Potatoes & Valpolicella Wine Jus	

## CONTORNI

<b>Insalata</b>	13
Mixed Spring Leaves, Confit Cherry Tomatoes, Fresh Cucumber w Lemon & Mustard Dressing	
<b>Patate</b>	13
Roasted Spud Sisters Potatoes w Rosemary	
<b>Patatine</b>	13
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.