

SINCERO

OUR SPECIALS

Oysters:	Natural Gin, Lime Granita, Tabasco & Cucumber	5ea 5.5ea
Entrée:	Tuna Tartare, Brioche Crostini & Scampi Caviar	26
Salume:	Mortadella, Flatbread & Whipped Ricotta	28
Pasta:	Homemade Seaweed Spaghetti w Moreton Bay Bugs, Roasted Fennel, Chives & Blood Orange	47
Risotto:	Prawns, Mandarin, Pistacchio & Bottarga	46
Fish:	Market Fish w Celeriac Purée, Maple-Glazed Carrots & Parsley Cream	46
Meat:	Slow-Cooked Ossobuco w Creamy Potato & Gremolata	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

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 Oil	
Crostini Baccala (2)	10
Crispy Italian Bread w Whipped Salted Cod & Parsley Powder	
Capesante (2)	26
Scallop Gratin w Tomato Emulsion, Chilli, Garlic Cream & Lemon Pangrattato	

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ANTIPASTI

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

PASTE

Gnocchi	35
Homemade Pumpkin & Potato Gnocchi, Cacio e Pepe & Pine Nut Pesto	
Linguine allo Scoglio	44
Linguine w Seafood in a Crustacean Sauce, Prawns, Scallops, Snapper & King Prawn	
Fusilloni	44
Homemade Fusilloni w Sher Wagyu Beef Ragù & Crispy Parmigiano Reggiano	

SECONDI

Eye Fillet	69
220g Sher Wagyu Eye Fillet MS9+ Served w Red Cabbage Purée, Crushed Kipfler Potatoes & Valpolicella Wine Jus	
Rump	54
220g Sher Wagyu Rump Tagliata MS9+ Served w Red Cabbage Purée, Crushed Kipfler Potatoes & Valpolicella Wine Jus	

CONTORNI

Insalata	13
Mixed Spring Leaves, Confit Cherry Tomatoes, Fresh Cucumber w Lemon & Mustard Dressing	
Patate	13
Roasted Spud Sisters Potatoes w Rosemary	
Patatine	13
French Fries w Truffle Salt	
Vegetable of the Day	13

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