

SINCERO

OUR SPECIALS

Oysters: (A)	Natural Chardonnay Mignonette	5ea 5.5ea
Entrée:	Confit Duck Cigar w Provolone Valpadana PDO Fondue, Quince Jam & Lentils	24
Salume:	Mortadella, Sopressa & Carne Salada w House Pickles & Crostini	29
Pasta: (A)	Homemade Seaweed Spaghetti w Moreton Bay Bugs, Roasted Fennel, Chives & Blood Orange	47
Risotto: (I)	Scallops, Artichoke, Pistacchio & Herb Butter	46
Fish: (A)	Market Fish w Red Cabbage, Roasted Kipfler Potatoes & Olive Jam	46

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	5 Courses 135	6 Courses 165
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

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	
Ricciola (2) - (A)	26
Cured Kingfish, Finger Lime, Fennel & Green Apple	

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ANTIPASTI

Burratina	24
Vannella Burratina, Spring Vegetables, Pea, Mint & Lemon Brodetto	
Asparagi	24
Grilled Asparagus, Spinach, Cured Egg Yolk & Homemade Olive Oil Hollandaise	
Polpo (A)	26
Twice-Cooked Octopus, Homemade Pork Sausage & Chickpea Purée	
Calamari (I)	26
Fried Calamari w Rocket, Caper & Preserved Lemon Salad, Capsicum Purée & Basil Mayonnaise	
Vitello Tonnato	24
Poached Veal Girello, Tuna & Anchovy Mayonnaise & Capers	

PASTE

Gnocchi	35
Homemade Potato & Mushroom Gnocchi, Burnt Butter, Sage, Parmigiano Reggiano & Fresh Black Truffle	
Linguine allo Scoglio (M)	44
Linguine w Seafood in a Crustacean Sauce, Chilli, Calamari, Prawns, Scallops, White Fish & King Prawn	
Casarecce	44
Homemade Casarecce w Sher Wagyu Beef Ragù & Crispy Grana Padano	

SECONDI

Cotoletta	51
Crumbed Veal Cotoletta w Coleslaw Salad, Aged Asiago & Burnt Lemon	
Eye Fillet	69
220g Sher Wagyu Eye Fillet MS7+ w Smoked Ricotta Cream, Purple Potatoes & Wine Jus	
Rump	54
220g Sher Wagyu Rump Tagliata MS9+ w Smoked Ricotta Cream, Purple Potatoes & Wine Jus	

CONTORNI

Insalata	13
Baby Cos, Balsamic Dressing & Montasio Cheese	
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.