SINCERO

OUR SPECIALS

Oysters: (A)	Natural	5ea
	Green Apple, Ginger & Yuzu Dressing	5.5ea
Entrée:	Provolone Valpadana PDO w Green Olive Tapenade, Farro & Barley Salad	18
Salume:	Mortadella, Stracciatella & Herb Piadina	28
Pasta: (A)	Homemade Seaweed Spaghetti w Moreton Bay Bugs, Roasted Fennel, Chives & Blood Orange	47
Risotto: (I)	Prawns, Broccoli, Mango & Chilli Gel	46
Fish: (A)	Barramundi Fillet w Artichoke & Mint Purée, Silverbeet & Tomato Salsa	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, Pickled Fennel & Green Apple

SINCERO

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.