

SMALLER

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)
 Coffin Bay oyster, lemoncello & dill dressing (GF)
 Fried green olives (Ve, GF)
 Seared scallops in half shell, fermented chilli butter (GF)
 Crispy zucchini flower, quattro formaggi, bottarga (GF)
 Rockmelon, pancetta, salsa verde (GF)
 Gnocco fritto, stracciatella, nduja & tomato oil (V)
 Mayura Station MS9+ beef arrosticini, Sicilian lemon salsa (4) (GF)
 Wild caught tuna carpaccio, smoked bonito mayo, crispy capers (GF)

PASTA

Gnocchetti alla Nerano, zucchini, Pecorino Romano, basil (V)
 Pumpkin and chevre agnolotti, pistachio, crispy saltbush (CN, V)
 Casarecce, pork & fennel ragu
 Pipe, duck leg ragu bianco, cavolo nero, pecorino, pangrattato
 Linguini, blue swimmer crab, bisque, fermented chilli

MAINS

Eggplant cotoletta, stracciatella, sugo, basil oil
 Nduja roast chicken breast, onion soubise, grilled & crispy leeks (GF)
 12 hour lamb shoulder, crispy polenta, fennel, Marsala jus (GF)
 300g Scotch fillet MB2+, Roma butter (GF)
 500g Marino rib eye, Marsala jus, pickled shallot (GF)

SIDES

Salt and vinegar fries (Ve, GF)
 Cos lettuce, buttermilk dressing, dill oil, radish, Parmigiano Reggiano (V, GF)
 Market greens, crispy shallot oil, lemon (Ve, GF)

DESSERT

Raspberry, lemon & ricotta cannoli (V)
 Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)
 Brown butter gelato, chocolate crème, artichoke, crystallised foccacia (V)
 Pistachio and basil tiramisu (CN, V)

Dietary Requirements:

We welcome individuals with dietary requirements & have a range of dishes appropriate for various dietary requirements. Other dishes are adaptable for dietary requirements with adequate notice. We only serve Australian seafood

8ea
6ea
12
10ea
12ea
16
19
29
29

35
36
39
42
46

32
39
45
58
79

15
16
16

8
16
16
16

ROMA

TASTING MENUS

Assaggio 49pp

(Available until 6pm, for up to 9 guests)

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)
 Fried green olives (Ve, GF)
 Casarecce, pork & fennel ragu
 Cos lettuce, buttermilk dressing, dill oil, radish, Parmigiano Reggiano (V, GF)

Banchetto 79pp

Rosemary focaccia, whipped ricotta, honey, extra virgin olive oil (V)
 Wild caught tuna carpaccio, smoked bonito mayo, crispy capers (GF)
 Rockmelon, pancetta, salsa verde (GF)
 Casarecce, pork & fennel ragu
 12 hour lamb shoulder, crispy polenta, fennel, Marsala jus (GF)
 Cos lettuce, buttermilk dressing, dill oil, radish, Parmigiano Reggiano (V, GF)
 Pistachio and basil tiramisu (CN, V)

Convivo 99pp

Gnocco fritto, stracciatella, nduja & tomato oil (V)
 Wild caught tuna carpaccio, smoked bonito mayo, crispy capers (GF)
 Crispy zucchini flower, quattro formaggi, bottarga (GF)
 Pipe, duck leg ragu bianco, cavolo nero, pecorino, pangrattato
 Marino scotch fillet MB2+, Roma butter (GF)
 Salt and vinegar fries (Ve, GF)
 Cos lettuce, buttermilk dressing, dill oil, radish, Parmigiano Reggiano (V, GF)
 Salted blood orange panna cotta, Campari granita, rosemary sherbet (V, GF)

Lunch Service: Tables of 10 or more guests are required to enjoy our Banchetto or Convivo Menu.
 Dinner Service: Tables of seven or more guests are required to enjoy our Banchetto or Convivo Menu.
 Please note, restaurant surcharges apply on Sundays (10%) & Public Holidays (15%)