

giovedì 12 maggio 2011



antipasti one selection 11 tasting plate 24

parmigiano biscotti & olives

sicilian white anchovies, wild fennel & celery heart

parmigiana reggiano 'vecchio' with chestnut flower honey

roast red peppers

wagyu breasola

salumi one selection 11 tasting plate 24

prosciutto di parma aged for 24 months, parma

kurobuta capocollo, calabria

hand cut cacciatore salami, lombardy

veneto salami, veneto

cipolline all'aceto with smoked lardo crostini, colonata

primi

spiced scallops, black venere rice, wild & garden herbs 19

fresh local figs with prosciutto di parma, rocket & gorgonzola dolce 17

'carnaroli risotto biologico', de bortoli garden pumpkin & pancetta 16

spaghetti with crystal bay prawns, local garlic, olive oil & herbs 20/32

garganelli pasta with slow cooked lamb, peas & pinenut gremolata 18/30

orecchiette with sautéed pine mushrooms, garlic & thyme 16/26

chestnut & potato gnocchi with brown butter, sage, roasted chestnuts & pecorino 16/26

secondi

eye fillet of local beef & slow cooked cheek with sautéed organic brussel sprouts and jerusalem artichoke passato 37

seared free range duck breast & confit leg with farro, white onion purée & spiced red wine jus 36

pan fried king george whiting fillets with roasted baby fennel & lemon pangrattato 33

marinated & chargrilled lamb rump on zuppa di ceci and baby spinach 34

'costata' – dry aged & sea salt grilled rib eye of local beef with red cabbage insalata & traditional balsamic 40

contorni e verdure

insalata rossa – red cabbage, radicchio, traditional balsamic & currants 10

italian fried potatoes with garden rosemary & garlic 8

local mushrooms sautéed with butter & garlic 8

green beans with joseph first run olive oil 8

degustazione tradizionale e degustazione pesce

4 course menu 58 - accompanying wines 26

6 course menu 85 - accompanying wines 40

this menu is designed for the whole table

formaggio

sourced & matured in our cheese room by de bortoli's affineur richard thomas - served with accompaniments

50 gram portions one cheese 10 two cheeses 19 three cheeses 28

gorgonzola dolce, young sweet & mild style of blue cow's milk, northern italy

taleggio, washed ring cow's milk, lombardy, italy

chaubier, semi hard cow & goat's milk, poitier, france

~ cheeses from the cheese room are available upon request ~

dolce

panettone trifle with mascarpone crema & candied almonds 12

chocolate panna cotta with noble one poached pear 12

affogato con zeppole - vanilla gelato & italian doughnuts served with de bortoli black noble 14

hazelnut budino, spiced masala gelato & salted caramel 14

gelato & sorbetto with lingua di gatto 3 per scoop

pistachio

vanilla bean

stracciatella

lemon sorbetto

pear sorbetto

caffé e té all served with home made biscotti

4.50

coffee – vittoria espresso

tea - range of loose leaf teas from 'tea leaves'

fresh de bortoli garden mint tea

de bortoli garden camomile tea '2010'

hot chocolate

caffé corretto, espresso corrected with grappa

7.50