

# éRemo

*Avido* | a greedy offering from our kitchen | \$110

## PIATTI PICCOLO

### **PANE**

house baked rosemary focaccia & extra virgin olive oil

### **OLIVE**

cured green olives

### **SCALLOPS**

roasted, nduja cream

### **ARTICHOKES**

marinated artichoke with salsa piccante

### **BURRATA**

hand made fresh burrata, winter tomatoes, figs & basil

## PASTA e GNOCCHI

### **POTATO GNOCCHI**

gorgonzola sauce, red love apple, walnuts

or

### **RAVIOLI**

burrata filled ravioli with smoked salmon caviar, dill & lemon

## SECONDI

### **LITTLE JOE SHORT RIB ON THE BONE**

balsamic glaze, beans & greens, onion jam

or

### **42 DAYS DRY AGED T BONE 1KG**

Gippsland VIC beans & greens, beef jus (\$125)

OPTIONAL CONTORNI \$12ea

**CRISPY POTATOES** | garlic & rosemary

**LEAVES & HERBS** | pepitas, orange dressing

## DOLCE

### **FALLEN APPLES**

cinnamon Pink Lady, cardamon Bravo, crispy parsnip & taro, gelato