

éRemo

Avido. | a greedy, shared offering from our kitchen | 130 per person

HALF DOZEN OYSTERS | South Coast NSW 30

freshly shucked live appellation oysters rock, raspberry vinegar, lemon

house cured green mammoth olives

WAGYU BRESAOLA

crisp capers, truffle mayonnaise, charred ciabatta

BURRATA

oxheart tomato, fig balsamic

COORANBONG ZUCCHINI FLOWER

salted cod brandade, Avruga, smoked mussel aioli

EGGPLANT ROLLATINI

Vannella scamorza & ricotta, sugo, basil

DUTCH CREAM POTATO GNOCCHI

guanciale, porcini mascarpone, parmesan crisp

BINNIE BEEF HUNTER VALLEY WAGYU MB6

char grilled tri-tip, polenta, kent pumpkin, candied onion

supplement 40

42 DAYS DRY AGED T-BONE 850G | Gippsland VIC

roasted heirloom carrot, silverbeet, jus

contorni 12

CRISPY POTATOES | black garlic, rosemary

INSALATA | fennel, pear, mustard leaves, pepitas & sunflower seeds

GARDEN GREENS | hazelnuts, ricotta, burnt butter vinaigrette

LEMON CURD SEMIFREDDO

meringue, white chocolate, raspberry