

éRemo

APERITIVI

- HOUSEMADE FOCACCIA** | Olio Mio olive oil 6
OLIVES | Castelvetroano mammoth olives | Sicily 8
CHARRED GRAPES | whipped gorgonzola 12
WAGYU BRESAOLA CARPACCIO | capers, truffle mayonnaise, fennel croutons 20
HALF DOZEN OYSTERS | Appellation NSW 36
freshly shucked rock oysters, horseradish dressing, lemon

ANTIPASTI 28

- COORANBONG ZUCCHINI FLOWER** | salt baked beetroot, goats cheese, truffle pecorino
VANNELLA BURRATA | fresh hand tied burrata, roast pear, pine nuts, burnt butter
RABBIT TERRINE | golden raisin, pickled vegetables, pistachio, mustard, lavosh
CHARRED OCTOPUS | kalamata tapenade, confit potatoes, sea herbs

PRIMI PIATTI

- DUCK EGG CARBONARA** | guanciale, bucatini pasta, native pepper cracker 36
DUTCH CREAM POTATO GNOCCHI | duck rillettes, fig, vincotto, puffed buckwheat 45
MORETON BAY BUGS | basil mafaldine, verjuice butter, tomato 58

SECONDI PIATTI

- BLUE EYE COD** | fagioli al pomodoro, chorizo, crisp kale 48
MARGRA LAMB LOIN 350G | squash, smoked eggplant, labna, jus 66
BERKSHIRE PORK CUTLET 350G | apple caramel, apple salsa, swiss chard 48

GRIGLIATA (Char Grilled)

- WHOLE SPATCHCOCK** | spiced nduja, risoni, corn, 54
700G STRIPLOIN 6 Week Dry Aged, On The Bone | truffle potato, mushroom, porcini jus 130

CONTORNI 12

- INSALATA** | rocket, parmesan, pomegranate
CRISPY POTATOES | black garlic, rosemary and lemon salt
GREEN BEANS | hazelnuts, ricotta, burnt butter vinaigrette
MACARONI GRATIN | smoked scamorza, pangrattato
ROAST HEIRLOOM CARROTS | honey whipped feta, almonds

DOLCE 20

- CHOCOLATE SEMIFREDDO** | espresso ganache, candied orange, rhubarb
RISOLATTE | crumbed rice pudding, cognac muscatels, limoncello curd
RAFFAELLO | white chocolate, pistachio gelato, berries
STRAWBERRY PRESERVES | panna cotta, meringue, balsamic gelato
BAKED TOMINO | honeycomb, pomegranate, rosemary, lavosh