

éRemo

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

HALF DOZEN OYSTERS | Appellation NSW 36
freshly shucked rock oysters, horseradish dressing, lemon

Castelvetrano mammoth olives | Sicily

WAGYU BRESAOLA | crisp capers, truffle mayonnaise, charred ciabatta

VANNELLA BURRATA | fresh hand tied burrata, roast pear, pine nuts, burnt butter

CHARRED OCTOPUS | kalamata tapenade, confit potatoes, sea herbs

EGGPLANT ROLLATINI | vannella scamorza & ricotta, sugo, basil

DUTCH CREAM POTATO GNOCCHI | duck rillettes, fig, vincotto, puffed buckwheat

BINNIE BEEF HUNTER VALLEY WAGYU MB6 | char grilled tri-tip, polenta, kent pumpkin, candied onion
or

supplement 40

700G STRIPLOIN 6 Week Dry Aged, On The Bone | truffle potato, mushroom, porcini jus

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

CHOCOLATE SEMIFREDDO | espresso ganache, candied orange, rhubarb

BAKED TOMINO | honeycomb, pomegranate, rosemary, lavosh 20