

CENZO

snacks

charred focaccia, whipped lardo	8
uni & crab tartlet	6/pc
coffin bay oysters, yuzu granita, basil	6/pc
lamb skewer, herb emulsion	5/pc
wagyu tartar cannoli	8/pc
porchetta croquettes	5/pc

antipasti

sea bream crudo, apple, buttermilk	28
hokkaido scallops, mushroom, ikura	30
octopus, white bean, beef fat potatoes	32
king prawn, lemon, chilli	28
burrata, tomato, pistachio, basil	26
frico, potato pancake, confit egg, crispy ham	18
iberico pluma, tonnato sauce, celery	30

fresh pasta

pappardelle, wild boar, guanciale	32
orecchiette, pork sausage, broccoli	32
gramigna, pistachio pesto, burrata	30
quadretti, mushroom, broth	28
campanelle, slipper lobster, chilli	35
king prawn risotto	42

family style

caserecce cacio e pepe, served from a 24 mth parmesan wheel	68
mafaldine frutti di mare, rock lobster, prawn, clams	88
westholme grass-fed wagyu ms5 tomahawk 900g	178

secondi

(weights are closest approximations)

branzino, sundried tomatoes, capers, wakame	48
roasted half chicken & lemon herb aioli	35
westholme ms 8-9 wagyu 200g	58
iberico pork rib eye 400g & apple pork verjus	48
lamb porchetta, burnt onion puree	40

vegetables

charred broccolini, anchovy	12
cabbage, nduja, pecorino	12
potatoes, roasted garlic, rosemary	12
arugula, shallots, radicchio, citrus	10

chef's menu

customised specially for your table	78-130pp
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CENZO

dolce

drew's tiramisu 18

coffee, liquor, mascarpone & chocolate

peanut butter flambè 16

peanut butter semi freddo, rice puff & whisky

gold'n gaytime 16

chocolate ganache, honeycomb & salted caramel

whipped pannacotta 16

fermented strawberries, meringue

digestif

house made limoncello 14

kopke, fine ruby port 12

kopke, 20 year old tawny port 16

Josefina 14

armagnac 14

grappa trentino 16

majani pistachio liquore 16