

chef's menu

customised specially for your table

78-130pp

snacks

pizzetta, whipped lardo, parmesan	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, mustard & crispy ears	5/pc

antipasti

sea bream crudo, caviar & buttermilk	24
seared scallops, mushroom & ikura	30
octopus, white bean puree, beef fat potatoes & peppers	32
king prawn, macadamia puree & chilli crunch	24
burrata, organic tomato, pistachio, basil & dill	22
frico - potato pancake, confit egg & crispy ham	18
iberico pluma, tonnato sauce, pickled celery & fennel	30

fresh pasta

pappardelle, wild boar ragu & guanciale crumb	32
orecchiette, pork sausage & broccoli	30
gramigna, pistachio pesto & burrata	28
quadretti, fermented mushrooms & mushroom broth	26
campanelle, slipper lobster, crab & 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
black angus grain-fed bone in rib eye 900g	178

secondi

(weights are closest approximations)

branzino, semi-dried tomato, capers & wakame	42
roasted half chicken & lemon herb aioli	28
westholme ms 8-9 wagyu 200g	52
iberico pork rib eye 400g & apple pork verjus	48
lamb porchetta, burnt onion puree	44

vegetables

charred broccolini & anchovy butter	12
confit cabbage, nduja & pecorino	12
beef fat potatoes, roasted garlic & rosemary	12
arugula, shallots, radicchio & orange	10

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