

CENZO

chef's menu

customised specially for your table

78-130pp

snacks

cenzo garlic bread, whipped lardo & burnt honey	10
uni & crab tartlet	6/pc
coffin bay oysters, yuzu granita, basil	6/pc
lamb skewer, herb emulsion	5/pc
wagyu tartare 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 (2 - 3 pax)	68
mafaldine frutti di mare, rock lobster, prawn & clams (2 - 3 pax)	88
westholme ms4-5 wagyu bone in rib eye 900g	228

secondi

(weights are closest approximations)

branzino, semi-dried tomato, capers & wakame	42
roasted half chicken & lemon herb aioli	28
westholme ms8-9 wagyu tri-tip 200g	58
iberico pork rib eye 400g & apple pork verjus	48
lambchetta, burnt onion puree	48

vegetables

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

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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 22

grappa trentino 16

majani pistachio liquore 16