

ANNATA

Abbondante - A La Carte - Autumn 2024

To Start

Sydney Rock 'East 33' Oysters, Lemon & Mignonette / add Salmon Roe	7ea/9ea
Tempura Zucchini Flower, Ricotta, Burnt Honey / add Ortiz Anchovy	6ea/8ea
Fiore Bakery Spelt Sourdough, Olive Oil & 15yo Balsamic	5ea
Mixed Marinated Mt Zero Olives	8

Entrees

Heirloom Oxheart Tomato, Black Plum, Sheep Yoghurt, Pickled Walnut	24
Yellowfin Tuna Crudo, Avocado, Rockmelon, Geraldton Wax, Yuzu Dressing	26
Grass Fed Beef Carpaccio, 'Cacio e Pepe', Pickled Shallot, Pumpkin Seed Cracker	26
Hand Rolled Ricotta Gnocchetti, Spanner Crab, Pumpkin, Brown Butter, Sage	32

Mains

Eggplant Schnitzel, Whipped Sesame, 'Japanese Curry', Radish, Pea Tendril	38
Steamed John Dory, Ginger, Zucchini, Sweetcorn Beurre Blanc, Pistachio Pesto	47
BBQ Pork Neck, Green Tomato Jam, Rainbow Chard, Fennel, Green Onion	45
Kinross Station Lamb Loin, Broad bean, Yoghurt, BBQ Cucumber, Green Sorrel	48
200gm QLD Tropical Rock Lobster Tail à la Provençale	80
250gm Pure Black Wagyu MB5 Rump Cap & Pepper Sauce	65

Sides

Shoestring Fries, BBQ Salt, Whipped Soy	14
Seasonal Mixed Leaf Salad, Sherry Dressing, Pecorino	12
Grilled Broccolini & Roasted Sesame	15

Chefs Set Menu

Let our Chefs prepare a set menu for your table using the best produce of the day.
Includes an Amuse-Bouche to start and Petit fours to finish.

4 course \$90 - \$165 with Matching Wines

5 course \$105 - \$195 with Matching Wines

All credit card payments are subjected to a 1.3% surcharge