



Chef Degustation Menu

5 Course Menu | \$118 per person

SNACKS

OSTRICHE

2 Freshly Shucked Seasonal Oysters, Served Natural or with Kombucha Vinaigrette

ARANCINO

Black Sesame Coated, Deep Fried Saffron Rice Ball

ENTRÉE

SCALLOPS

Hokkaido Scallops with Peanut Sauce, Sesame and Beets

BURRATA

Pickles, Dried Fruit and Almond Pesto

BRESAOLA *

Wagyu Beef Bresaola, Pecorino, Walnuts and Berries

PASTA

CAPELLINI *

Angel Hair Pasta with Fresh Sea Urchin

GNOCCHI

Homemade Gnocchi with Porcini and Cheese Fondue

PAPPARDELLE

Homemade Pappardelle with Wagyu Beef Ragù

MAINS

PESCE SPADA

Chargrilled Swordfish, Tapenade and Parsley & Lemon Butter

GARFISH

Garfish Sicilian "Beccaficu", Smoked Eggplant and Burnt Orange

WAGYU

Sirloin MB 7+ *, Roasted Swede, Pumpkin and Black Pepper Sauce

DESSERT

SEMIFREDDO

Almond Semifreddo, Goats Cheese, White Chocolate and Berries

TIRAMISU

The Classic Italian

FORMAGGI *

Ocello Selection Of Cheese

* Selected dishes - additional \$16