

CHEF’S MENU  
3 courses \$98pp



Amuse Bouche  
&  
Sourdough Olives Focaccia and Olio EVOO

Half Dozen Sydney Rock Oyster \$39 - with Oscietra Caviar \$20 ea

STARTER

Ora King  
Salmon Crudo, “Salamoreci” Sauce, Panzanella and Caper Leaves

Beef Carpaccio  
Wagyu Beef Carpaccio with Black Truffle Aioli, Ragusano Cheese, Pickled Roots

Burrata  
Smoked Burrata with Roasted Cashew Cream, Confit Cherry Tomatoes and Basil Dukka Vinaigrette. (+10 Parma Ham)

MAINS

Ravioli  
Red Prawns and Spring Onion Ravioli, Burnt Lemon Butter, Wild Fennel

Swordfish  
200g Ulladulla Swordfish, Harissa Butter, Broccolini, Currants, Scallions

Wagyu (+\$18)  
Charred Blackmore Wagyu MBS 9, Asparagus, Spicy Apple Lemongrass and Sesame Sauce

DESSERTS

Gelato  
Seasonal Fruits and Creamy Artisanal Flavors

Cannolo  
Traditional Sicilian Crispy Waffle filled with Sweet Sheep Ricotta Cheese and Candied Fruit with Pistachio Ice Cream

Cheese with Black Olives Jam and Crackers  
Ask to staff for the selection.

Petit Four



MENU

NIBBLES

<b>Olives \$10</b> Baked Sicilian mix	<b>Arancini \$24</b> 4pcs Crispy saffron rice arancini with pecorino cheese in tomato sauce
<b>Panelle \$12</b> Sicilian chickpea fritter <i>(Add 5g caviar \$40)</i>	<b>Focaccia \$14</b> Warm sourdough rosemary and olive focaccia with Olio EVOO <i>(Add anchovies \$8)</i>
<b>Half Dozen Oysters \$39</b> Served with mignonette sauce <i>(Add Ossetra caviar \$20ea)</i>	

ANTIPASTI

<b>Sardines \$29</b> Stuffed, rolled and baked with cheese, bread, pinenuts, raisins, herbs and orange	<b>Ricciola \$36</b> Hiramasa king fish with riovista Agrumato evoo, sweet chili and preserved lemon	<b>Polipo \$39</b> Triple-cooked octopus, lemon crushed potato salad and spicy saffron sauce
<b>Ora King \$36</b> Salmon crudo loin, “salamoreci” sauce, panzanella and caper leaves	<b>Beef Carpaccio \$38</b> Wagyu beef carpaccio with black truffle aioli, ragusano cheese and pickled roots	<b>Burrata \$29</b> Smoked burrata with roasted cashews, confit cherry basil and dukka vinaigrette <i>(+10 parma ham)</i>

PASTA

<b>Tonnarelli \$44</b> Squid ink pasta with spanner crab, spicy pork nduja and shellfish sauce	<b>Bucatini \$38</b> Semolina spaghetti with vongole clams, white wine, cherry tomatoes and spiced lime	<b>Pappardelle \$36</b> Egg pasta, pulled wagyu beef brisket ragu, aged ricotta cheese
<b>Ravioli \$42</b> Red prawns and spring onion ravioli, Burnt lemon butter, wild fennel	<b>Couscous \$34</b> Pearl semolina pasta with “frittella madonita”, fresh mint, sweet peas and green fava beans	<b>Fettuccine \$44</b> Seafood carbonara, prawns, squid, smoked fish, salted egg creamy sauce and Murray River caviar

TO SHARE

<b>800g Wagyu Ribeye \$178</b> Charred copper tree farms 42 day dry aged beef served with english mustard, truffled butter potato and black garlic	<b>Mafalde \$148</b> Egg pasta, 500g spicy live eastern rock lobster, cherry tomato and brandy sauce
<b>Pesce Al Sale \$MP</b> Salt baked fish of the day, includes. Salsa verde and sides	<b>Seafood Platter \$168</b> (serves 2-3 ppl) Mix crudo, oysters, calamari, baked scallops, prawns, squid ink tonnamelli

FISH & MEAT

<b>Swordfish \$52</b> 200g ulladulla swordfish, harissa butter, broccolini, currants, scallions	<b>Wagyu \$78</b> Blackmore wagyu mbs 7+, asparagus, spicy apple, lemongrass and sesame sauce
<b>Calamari \$44</b> Grilled hawkesbury squid, chickpeas salad, spicy gremolata	<b>Zuppa di Pesce \$44</b> Lino’s signature spicy sicilian seafood stew in terracotta pot

SIDES

Heirloom tomato, fennel, olives and orange salad <b>\$16</b>	Baked half cauliflower with smoked eggplant and tahini cream <b>\$18</b>	Butter truffle roasted cocktail potatoes <b>\$14</b>
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