



CHEF'S SHARING MENU

\$99 pp (min. 2 ppl)

**Sourdough Olives Focaccia with EVOO
& Artisanal Aromatic Butter**

6 pcs Sydney Rock Oyster 36

STARTER

"Trota di Mare"

NZ Ocean Trout, "Salamoreci" Sauce, Panzanella & Caper Leaves

Polipo +12

Triple-Cooked Octopus, Sweet Potato Salad, Spicy Saffron Sauce

Beef Carpaccio

Wagyu Beef Carpaccio With Black Truffle Aioli, Pecorino Cheese, Pickled Roots

Burrata

Smoked Burrata With Roasted Cashews, Sundried Tomato, Basil & Dukka Vinaigrette

MAINS

Tonnarelli

Squid Ink Pasta With Spanner Crab, Spicy Pork Nduja & Shellfish Sauce

Catch of the Day

Fish Fillet, Sicilian Caponata, Pistachio Cream

Wagyu +18

Charred Blackmore Wagyu Mbs 7, Grilled Cos, Spiced Apple Lemongrass & Sesame Sauce

Pork

Palermo Style Grilled Pork Chop Served With Roasted Potatoes And Green Sauce

DESSERTS

Affogato +6

Artisanal Vanilla Ice Cream, Espresso, Baileys

Tiramisu

Our Traditional Coffee & Mascarpone Cake

Crème Caramel

Sicilian Almond Custard With Almond Chantilly

Cheese with Black Olives Jam & Crackers

Ask Staff For Today's Selections



MENU

NIBBLES

Olives 10

baked Sicilian mix

Focaccia 10

warm sourdough rosemary & olives focaccia & Olio EVOO

Oysters ½ dozen 36

with mignonette & lemon

Panelle (V) 12

Sicilian chickpeas fritters

Acciughe 22

consorcio cantabrian anchovies in olive oil

Caviar 30g 140

Italian imperial Oscietra caviar served with condiments

ANTIPASTI

Sardine 29

stuffed, rolled & baked with cheese, bread, pinenuts, raisins, herbs, orange

Polipo 39

triple-cooked octopus, sweet potatoes salad, spicy saffron sauce

Arancini (4 pcs) 24

crispy saffron rice arancini with pecorino cheese in tomato sauce

Trota di Mare 36

NZ ocean trout "salamoreci" sauce, panzanella & capers leaves

Burrata 26

smoked burrata with roasted cashews, sundried tomato, basil & dukka vinaigrette

Olio's Cold Platter

the best of Italian cold cuts & cheeses

Beef Carpaccio 34

wagyu beef, black truffle aioli, pecorino cheese, pickled roots

Beetroot Carpaccio (V) 28

green sauce, berries, vegan mayo, roasted hazelnuts, EVOO

• 48 for 2 people

• 88 for 4 people

• 108 for 6 people

PASTA

Squid Ink Tonnarelli 42

spanner crab, spicy pork nduja & shellfish sauce

Pasta al Coccio 39

calamarata with swordfish, pistachio, stracciatella, chili & lemon

Australian Bay Lobster Mafalde 49

cherry tomato & brandy sauce

Red Prawns Ravioli 39

burnt lemon butter cream, wild fennel sauce

Seafood Fettuccine Carbonara 39

prawns, squid, smoked eel, salted egg sauce, Murray River caviar

Spaghetti alla puttanesca (V) 32

spicy tomato sauce, garlic, olives & capers

Wagyu Pappardelle 36

pulled wagyu beef brisket ragu, aged ricotta cheese

FISH & MEAT

Catch of the Day 52

Fish Fillet, Sicilian Caponata, Pistachio Cream

Agnello 42

48hrs lamb neck with pumpkin puree, kale, black truffle jus, blood plum gel

Seafood Platter 128

tonnarelli, grilled prawns, Australian bay lobster & fish fillet

Wagyu 78

blackmore wagyu MBS 7+ grilled cos, spiced apple, lemongrass & sesame sauce

Pork 39

Palermo Style Grilled Pork Chop Served With Roasted Potatoes And Green Sauce

Pesce al Sale MP

signature salt baked fish of the day served with condiments

Zuppa di Pesce 39

Lino's signature spicy Sicilian seafood stew

SIDES

Cherry Tomato, Fennel, Olives & Orange Salad 16

Roasted Truffle Cocktail Potatoes 14

Sauteed Broccoli with Aromatic Bread 14

Charred Cos Lettuce, Nuts & Herb Vinaigrette, Shaved Parmesan 16