

Cichetti

2 courses \$75 | 3 courses \$85

PANE

Cichetti Rosemary & Sea Salt Focaccia,
Balsamic, Olive Oil (v)

PRIMI

Pesce Affumicato

Lightly Cured & Smoked Market Fish, Avocado, Lime,
Pickled Cucumber, Sea Succulents, Kelp Mustard,
Colatura di Alici Cracker (gf)

Carbonara

Cichetti House-Smoked Pancetta, Semolina Pasta,
Pecorino Romano, Egg Yolk, Baby Peas,
Parmigiano Reggiano Crisp, Black Pepper

Fiori di Zucca Fritti

Fried Zucchini Blossom, Buffalo Mozzarella,
Salsa Pomodoro, Grana Padano, Lemon, Basil Oil,
Chili & Fennel Salt (v)

SECONDI

Cichetti Tortellini

Paspaley Pearl Meat & Banana Prawn Tortellini,
Grilled W.A. Crayfish Tail, Lemon Butter Sauce, Apple,
Preserved Lemon, Chili, Dill & Fennel

Costata di Manzo alla Calabrese

12 Hour Slow-Cooked Beef Rib, Nduja Tomato Glaze,
Green Cabbage, Lime, Red Grapes, Chianti Vinaigrette (gf)

Pesce di Mercato

Grilled Seasonal Market Fish, Salsa di Peperoni Arrostiti,
Sweet Corn, Summer Tomato, Olive, Lemon (gf)

Capunti Pasta di Zucca

Handmade Capunti Pasta, Roasted Pumpkin & Red Onion,
Asiago Pressato Cheese, Besciamella,
Candied Tomatoes, Pepita (v)

DOLCI

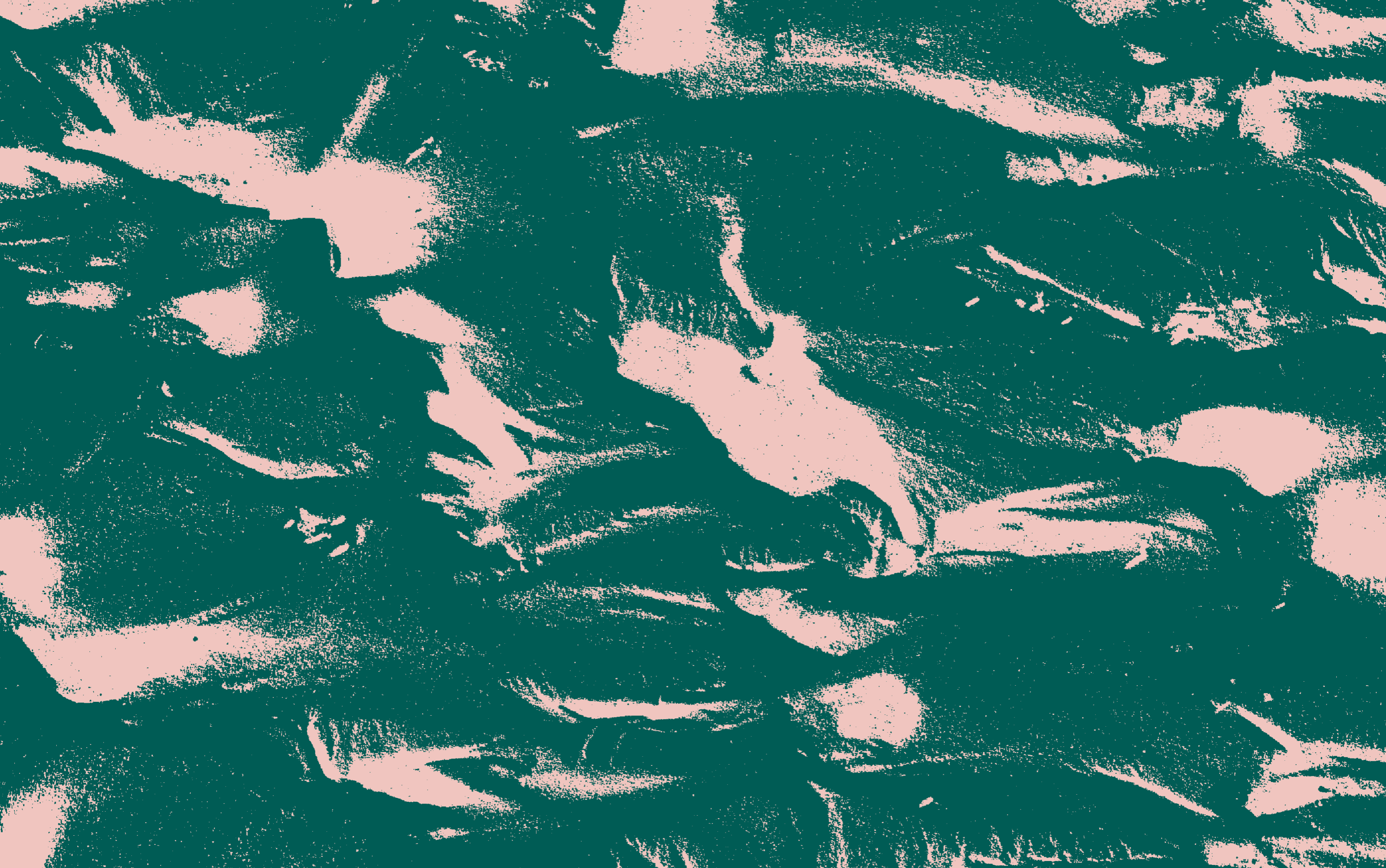
Crostata al Limone

Pasta Frolla, Lemon Curd, Limoncello, Blueberries,
Vanilla Milk Sorbet (v)

Gelato

Choice of Two Scoops from our Premium Gelato Selection
Served with Summer Berries & Almond Crumb (v)

* Please note, a surcharge of 15% will be applied on public holidays. ** Credit card payments attract a 1.2% surcharge.
*** Whilst our kitchen team endeavour to accommodate requests for special meals for guests who have food allergies or intolerances,
we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment &
supplied ingredients. v (vegetarian) | gf (gluten free) | n (contains nuts)



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