

B A R M E N U

No 5

RESTAURANT & BAR

SIGNATURE PACIFIC OYSTERS

tomato brunoise / chives / vinaigrette {gf/df}

5.00 | 26.00 | 46.00

FOCACCIA

rosemary / garlic / smoked salt

9.00

CURED MEAT

chef's selection of cured meats / served with crackers

30.00

VITELLO TONNATO

slow roasted veal / caper tuna emulsion / lime caramel / grissini

15.00

SARDINES

marinated sardines / zucchini mint / semi-dried cherry tomatoes
{3}

15.00

SLIDERS

mini wagyu burger / green tomato marmalade / truffle pecorino /
rocket / brioche bun {3}

16.00

CHEESE BOARD

a selection of cheeses from different regions of Italy

Montasio Mitica {creamy, unpasteurised cow's milk cheese}

Testun al Barolo {cow's milk cheese, coated with Barolo grape must}

Gorgonzola Dolce {soft, blue veined cow's milk cheese}

served with assorted crackers, fruit & quince paste

30.00