

LUNCH / DINNER MENU

No 5

RESTAURANT & BAR

ENTRÉES

SIGNATURE PACIFIC OYSTERS tomato brunoise / chives / vinaigrette {gf/df} (one/six/twelve)	5.00 26.00 46.00
BURRATA APULIA creamy heart mozzarella / tomato fondue / heirloom carrots {gf}	23.00
BRISÉE TART king mushroom / baby spinach / fresh ricotta / petite bouche {v}	24.00
VEAL truffle pecorino / figs / honey / grissini	27.00
BACCALA lightly pan fried salted cod / pickled vegetables / green pea velouté {df}	28.00
AMAEBI (SWEET PRAWN) CRUDO amarena cherry jelly / saffron apple aioli / hazelnut {gf/df}	29.00

MAINS

SMOKED CARNAROLI RISOTTO stracciatella cheese / lemon / zucchini flowers / tomato {gf}	38.00
MEZZE MANICHE PASTA black garlic / chilli / grape tomatoes / walnut / pecorino {v}	37.00
SPAGHETTI ALLA CHITARRA vongole / tuna bottarga / asparagus / citrus {df}	43.00
RED EMPEROR pan-fried / broccolini / samphire / cherry tomato / Gaeta olive tapenade {gf/df}	42.00
SPICED PORK FILLET n'duja sauce / leek / parmesan mousse {gf}	41.00
WAGYU RIB-EYE MB4/6+ on the bone / potato mille-feuille / roasted baby truss tomato / salsa verde {gf}	70.00

SIDES

KIPFLER POTATOES garlic / rosemary / smoked salt {gf/df}	14.00
BROCCOLINI extra virgin olive oil / white anchovies / chilli {gf/df}	15.00
FENNEL SALAD blood orange / fresh basil / shaved toasted almonds / vin cotto {gf/df}	13.00

DESSERTS \$ 17

CHOCOLATE CANNOLI yogurt mousse / pistachio / strawberry coulis
GIANDUIA TART short crust pastry / ricotta bavarois / cinnamon biscuit / zabaione sauce
PISTACHIO SEMIFREDDO watermelon gazpacho / mixed berries / chocolate ganache {gf}
SORBET Raspberry sorbet / coconut vanilla anglaise / meringue