

MEZZALIRA RISTORANTE

A La Carte Menu

ANTIPASTI

Wood Baked Rosemary Focaccia 10

Wood Baked Rosemary Focaccia, Whipped Ricotta and Chestnut Honey 16

Marinated Olives 11

Sydney Rock Oysters, Peach Bellini Granita and Salmon Roe 6 ea

Affettati - Selection of Cured Meats and Provolone Dolce 19 pp

PRIMI

Duck Liver Parfait, Pink Peppercorn, Moscato Gelatina and Crostini 22

Fillet of Beef Carpaccio, Salsa Verde, Testun al' Barolo and Fried Baby Caper 25

Grilled Abrolhos Island Octopus, Smoked Nicola Potato, Black Olive, Pomodorini and Basil 28

Spinach, Ricotta and Asparagus Rotolo, Taleggio 26

Calamari Fritti and Meyer Lemon Maionese 25

Wood Baked Eggplant Parmigiana 26

Insalata Caprese, Heirloom Tomato, Basil and Buffalo Bocconcini 24

PASTA E RISOTTO

Rigatoni, Flinders Island Lamb, Tomato and Red Wine Ragu, Pecorino 36

Tortellini di Zucca - Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter 38

Linguine, Snapper, Chilli, Pinot Grigio, Snow Pea and Pangrattato 39

Risotto – Zucchini Flower, Saffron, Stracciatella and Soft Herb Gremolata 37

Pasta of the Day – daily

SECONDI

Slow Cooked Duck Leg, Crisp Pancetta, Cannellini Beans and Marsala Baby Carrots 48

Wood Roast Bangalow Pork Cutlet, Chilli 'nduja, Fennel Gratinata and Stone Fruit Mostarda 52

Gundagai Lamb Rump, Zucchini, Mint, Broad Bean and Pickled Eschalot 49

Rangers Valley 150 Day Grain Fed MBS +2 Pepper Crusted Fillet of Beef 'Tagliata', Cauliflower, Balsamic Baby Beetroot and Horseradish 58

Market Fish of the Day – changes daily

CONTORNI

Cos, Radicchio and Peach Salad 14

Baked Rosemary Potatoes 14

Green Bean and Almond 'Aglio e olio' 14

NO BYO

Menu may change according to availability and seasonal produce

MEZZALIRA RISTORANTE

Tasting Menu 125pp
Whole table only

Matching Wines 65pp

Wood Baked Rosemary Focaccia, Whipped Ricotta and Chestnut Honey

Smoked Swordfish Crudo, Pink Peppercorns, Crisp Sage and Lemon Oil
2022 Spinifex Grenache Cinsault, Barossa Valley, South Australia

Grilled Abrolhos Island Octopus, Smoked Nicola Potato, Black Olive, Pomodorini and Basil
2022 Sassolino Pinot Grigio, Friuli Venezia Giulia, Italy

Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter
2022 Ravensworth Fiano Trebbiano, Canberra District, NSW

Risotto – Zucchini Flower, Saffron, Stracciatella, Hand Cut Pork Sausage and Soft Herb Gremolata
2020 Babo Nero d'Avola, Sicilia, Italy

Rangers Valley 150 Day Grain Fed MBS +2 Pepper Crusted Fillet of Beef 'Tagliata', Cauliflower,
Balsamic Baby Beetroot and Horseradish
2016 Oddfellows Shiraz, Langhorne Creek, South Australia

Tira Mi Su

2015 Michel et Marie Nehme Vineyard Botrytis Semillon, Riverina, New South Wales

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