

MEZZALIRA RISTORANTE

6 Course Menu

VALENTINES 2024

\$135 pp

Assiaggini

Marinated Olives 11

Wood Baked Rosemary & Sea Salt Focaccia 10

San Daniele Prosciutto 19

South Coast Rock Oysters, Peach Bellini Granita and Salmon Roe 6 ea

ANTIPASTI – [For the table]

Crudo of Scallop, Fennel Salt and Lemon

Baked Gundaroo Figs Biondi, and Gorgonzola Dolce Latte

Northern Rivers Vitello Tonnato, Yellowfin Tuna Maionese, Salsa Verde and Baby Capers

ENTRÉE – [Selection of 1 Dish]

Saffron Risotto, Zucchini Flowers and Straciatella

Hand Cut Pappardelle, Smoked Aylesbury Duck Breast, Porcini and Wild Mushroom

Grilled Mooloolaba King Prawns alla 'Diavola' on Sicilian Caponata

Quail Breasts Saltimbocca and Calabrian Pepperonata

MAIN – [Selection of 1 Dish]

Market Fish Of The Day, South Australian Black Mussels, Fregola and Cacciucco Livornese

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

Herb Crusted Pasture Fed Lamb Rack, Pickled Eschalot and Mint

Rangers Valley 150 Day Grain fed MBS +2, Fillet of Beef 'Tagliata', Balsamic Baby Beetroot and Horseradish

SIDES

Cos, Radicchio and Peach Salad 14

Baked Rosemary Potatoes 14

Green Beans and Almond 'Aglio e olio' 14

Insalata Caprese 24

DOLCI – [[Selection of 1 Dish]

Tiramisu

Amadei Chocolate Torte, Salted Caramel, Pistachio and Mint

Ligurian Honey and Vanilla Bean Pannacotta, Red Wine Plum and Amaretto Crumble

NO BYO

Menu may change according to availability and seasonal produce