

MEZZALIRA RISTORANTE

WOOD OVEN BREADS

Rosemary and Sea Salt Focaccia 11
Our very own Gluten Free Focaccia Rosemary and Sea Salt 15
Rosemary and Sea Salt Focaccia, Whipped Ricotta and Chestnut Honey 16

CICCHETTI e MOZZARELLA

Sydney Rock Oysters, Peach Bellini Granita and Salmon Roe 6 *ea*
Insalata Caprese Heirloom Tomato, Basil and Mozzarella di Bufala 22

AFFETTATI

Selection of Cured Meats and Provolone 20pp
Prosciutto San Daniele
Wagyu Bresaola
Native Blackpepperberry Salumi
Marinated Olives 11

ANTIPASTI

Duck Liver Parfait, Pink Peppercorn, Moscato Gelatina and Crostini 22
Fillet of Beef Carpaccio, Salsa Verde, Testun al' Barolo and Fried Baby Caper 25
Wood Baked Eggplant Parmigiana 26
Grilled Abrolhos Island Octopus, Potato, Tomato, Black Olive and Caper, 28
Zucchini Flowers, Buffalo Milk Ricotta Olasagasti Anchovy and Aged Reggiano, Agro dolce 26
South Coast Sand Whiting and Sicilian Eggplant Caponata 28
Calamari Fritti and Meyer Lemon Maionese 25

PASTA e RISOTTO

optional - our very own gluten free pasta made daily 4

Rigatoni, Flinders Island Lamb, Tomato and Red Wine Ragu, Pecorino 38
Tortellini di Zucca, Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter, Aged Reggiano 38
Linguine '*aglio e olio*', Scarlet Prawns, Tomato, Chilli, White Wine and Pangrattato 39
Agnolotti, Goat's Milk Toma, Zucchini Flower, Snow Pea, Mint and Stracciatella 38
Saffron Risotto, Veal Osso Buco Ragu '*in Bianco*', Soft Herb Gremolata 39

PIATTI PRINCIPALI

Gundagai Lamb Rack '*Scottaditto*', Zucchini, Mint, Broad Bean and Pickled Eschalot 58
Slow Cooked Duck Leg, Crisp Pancetta, Cannellini Beans and Marsala Baby Carrots 48
Wood Roast Bangalow Pork Cutlet, Pancetta, Chilli 'nduja, Baked Apple Mostarda and Rosemary Jus 52
Pepper Crusted Rangers Valley Fillet of Beef '*Tagliata*', Cauliflower, Balsamic Baby Beetroot and Horseradish 62
Market Fish – Daily

CONTORNI

Cos, Radicchio and Peach Salad 14
Green Beans '*aglio e olio*', Almond 14
Rosemary Potatoes 14
Spinach '*saltati*' and Chilli 14

Tasting Menu 125pp - *Whole table only*

Matching Wines 65pp

Wood Baked Rosemary and Sea Salt 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, Potato, Tomato, Black Olive and Caper

2021 Matteo Braidot Pinot Grigio, Friuli Venezia Giulia, Italy

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

2021 Pra Otto Soave Classico, Veneto, Italy

Saffron Risotto, Veal Osso Buco Ragù *'in Bianco'*, Soft Herb Gremolata

2021 Zaccagnini il Vino dal Tracetto Montepulciano d'Abruzzo DOC, Abruzzo, Italy

Pepper Crusted Rangers Valley 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