

MEZZALIRA RISTORANTE

WOOD OVEN BREADS

Rosemary and Sea Salt Focaccia 12

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 Black pepperberry 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

Wood Fired King Brown Mushroom '*Trifolati*', Soft Parmesan Polenta and Red Wine 25

Grilled Abrolhos Island Octopus, Potato, Tomato, Black Olive and Caper, 28

Smoked Swordfish Crudo, Pink Peppercorns and Crisp Sage 27

Calamari Fritti and Meyer Lemon Maionese 25

PASTA e RISOTTO

optional - our very own gluten free pasta made daily 4

Tagliatelle '*ai funghi*', Porcini, Portobello and Wild Mushroom, White Wine, Ricotta Salata 38

Rigatoni, Flinders Island Lamb, Tomato and Red Wine Ragu, Pecorino 37

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

Linguine '*aglio e olio*', Scarlet Prawns, Zucchini Flower, Chilli, White Wine and Pangrattato 41

Casarecce, House Smoked Duck Breast, King Brown Mushroom and Soft Herb Gremolata 39

Saffron Risotto, Veal Osso Buco Ragu '*in Bianco*', Soft Herb Gremolata 39

PIATTI PRINCIPALI

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

Gundagai Lamb Rumpi, Eggplant '*Cianfotta*', Tomato and Mint Salsa 52

Wood Fired Berkshire Pork Cutlet 300g, Chilli 'nduja, Calabrian Peperonata and Rosemary Jus 48

Pepper Crusted Rangers Valley Fillet of Beef '*Tagliata*', Cauliflower, Balsamic Baby Beetroot and Horseradish 58

Market Fish – Daily

CONTORNI

Cos, Radicchio and Pear Salad 16

Rosemary Potatoes 15

Green Beans '*aglio e olio*', Almond 16

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 Ragu *'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