

Aged Negroni 24

Aperol and Prosecco Spritz 22

MEZZALIRA RISTORANTE

WOOD OVEN BREADS

Rosemary and Sea Salt Focaccia 14

Rosemary and Sea Salt Focaccia, Whipped Ricotta and Chestnut Honey 18

Taggiasche Marinated Olives 11

AFFETTATI e CICHETTI-

Wood Roasted Peppers and Thyme Salmoriglio 15

Polenta Chips and Gorgonzola 19

Selection of Cured Meats and Pickles 44
2 persons

ANTIPASTI e FRITTI

Sydney Rock Oysters, Peach Bellini Granita and Salmon Roe 7ea

Southern Calamari Fritti 25

Fillet of Beef Carpaccio, Fried Baby Caper, Salsa Verde and Testun al' Barolo 28

Seared Abrolhos Island Scallops, Celeriac and Saffron Agro-Dolce 33

Shitake, Portobello and Shimeji Mushroom 'Trifolati', chilli Marmellata 28

Duck Liver Parfait, Pink Peppercorn, Moscato Gelatina and Crostini 25

Wood Baked Eggplant Parmigiana 28

PASTA e RISOTTO

our very own gluten free pasta made daily 4

Rigatoni, Flinders Island Lamb, Tomato and Red Wine Ragu, Pecorino 39

Tortellini di Zucca, Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter, Aged Reggiano 39

Tagliatelle alla Carbonara, Guanciale, Pecorino, Black Pepper and Cured Egg Yolk 38

Tonnarelli, Blue Swimmer Crab, Lemon, Caper Chilli and Soft Herb Gremolata 41

Spencer Gulf Prawns, Prosecco, Asparagus and Mint Risotto 42

Thursday – Gnocchi - MP

PIATTI PRINCIPALI

Sicilian Glazed Duck Leg, Pancetta, Marsala Baby Carrots and Parsnip 48

Veal Saltimbocca 'alla Romana', Prosciutto, Sage, Vermouth and Semolina Gnocco Romano 54

Slow Cooked Lamb Shoulder and Smoked Eggplant '*Cianfotta*' and *Salsa Verde* 54

220g Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Grilled Radicchio and Aged Balsamic Reduction 59

Market Fish – Daily - MP

CONTORNI

Cos, Oak and Pear Salad 16

Rosemary Potatoes 15

Green Beans 'aglio e olio', Almond 16

Broccolini, Chilli and Pangrattato 17

Aged Negroni 24

Aperol and Prosecco Spritz 22

MEZZALIRA RISTORANTE

Tasting Menu 110pp - Whole table only
Matching Wines 65pp

Cicchetto

Smoked Swordfish Crudo, Pink Peppercorns, Lemon, Caper and Fried Sage

Pan Seared Abrolhos Island Scallops, Celeriac and Saffron Agro Dolce

NV Ziro Prosecco Brut DOC, Veneto, Italy

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

2024 Fiegl 'Villa Dugo' Pinot Grigio, Friuli Venezia Giulia, Italy

Tonnarelli, Blue Swimmer Crab, Lemon, Caper, Chilli and Soft Herb Gremolata 202

2024 Pieropan Soave Classico, Veneto, Italy

From the Grill –Angus Black Onyx Striploin MB 3+ Horseradish, Parsnip and Jus –Rangers Valley,
NSW

2024 Masseria La Volpe 'Uno' Primitivo di Manduria DOC, Puglia, Italy

Tira Mi Su

2024 Pressing Matters R139 Riesling, Coal River Tasmania