

MEZZALIRA

RISTORANTE

Celebrating 30 years

STUZZICHINI E PANE

WOOD OVEN BREADS

Rosemary & Sea Salt Focaccia	14
Rosemary Focaccia, Whipped Ricotta & Chestnut Honey	18
Our Gluten Free Focaccia	16

CICCHETTI - Small Plates

ARANCINI	
House-Rolled, Saffron, Taleggio & Truffled Pecorino	21
OLIVE ALL'ASCOLANA	
Hand Stuffed & Crumbed Green Olives, Chilli Pork 'Nduja, Lemon	23
POLPETTE AL SUGO	
Slow-Braised Veal & Pork Meatballs, Parmesan Polenta & Fior Di Latte	25

SALUMI E SOTT'OLIO - To Share

Prosciutto San Daniele DOP, 24 Month	23
Selection Of Italian Cured Meats, Pickles & Mostarda (pp)	22
OLIVE CONDITE	
Taggiasche Olives Lemon Zest & Olive Oil	10
PEPPERONI ARROSTITI	
Wood Roasted Peppers	
Stracciatella & Basil Oil	15
POLENTA E GORGONZOLA	
Polenta Chips & Gorgonzola Sauce	19

ANTIPASTI

OSTRICHE ALLA VENEZIANA

Rock Oysters, Peach Bellini Granita & Salmon Roe	7
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FEGATO D'ANATRA

Duck Liver Parfait, Moscato Gelatina, Pink Peppercorn & Crostini	25
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CRUDO DI SPADA

Smoked Swordfish Loin, Pink Peppercorns, Lemon, Caper & Fried Sage	29
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CARPACCIO DI MANZO

Beef Carpaccio, Testun al' Barolo, Fried Baby Caper & Salsa Verde	28
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PARMIGIANA DI MELANZANE

Wood Baked Eggplant Parmigiana Buffalo Mozzarella & Basil	26
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SALSICCIA E CAVOLO NERO

Wood Baked Pork & Fennel Sausage Smoked Scamorza & Chilli Marmellata	26
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CALAMARI FRITTI

Southern Calamari, Lemon & Maionese	25
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GAMBERONI ALLA GRIGLIA

Wood Grilled Mooloolaba King Prawns, Celeriac & Saffron Agro-Dolce	32
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PASTA

HANDMADE DAILY

TORTELLINI DI ZUCCA

Buffalo Milk Ricotta, Pumpkin, Leek, Burnt Sage Butter & Aged Reggiano	39
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TONNARELLI AL GRANCHIO

Blue Swimmer Crab, Lemon, Caper, Chilli, Lemon & Parsley Zest	41
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TAGLIATELLE ALLA CARBONARA

Guanciale, Pecorino Romano & Cured Egg Yolk	38
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PAPPARDELLE AL RAGU D'ANATRA

Smoked Duck Breast, Porcini & Wild Mushroom Ragù	39
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RIGATONI AL RAGU D'AGNELLO

Flinders Island Lamb, Tomato & Red Wine Ragù, Pecorino	39
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RISOTTO MILANESE

Braised Veal Osso Bucco, Saffron & Gremolata	39
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PASTA SENZA GLUTINE

Our Very Own Gluten Free Pasta Made Daily	4
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SECONDI - I NOSTRI CLASSICI

ANATRA ALLA SICILIANA

Glazed Duck Leg, Pancetta, Marsala Baby Carrots & Parsnip	48
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SALTIMBOCCA ALLA ROMANA

Milk Veal, Prosciutto, Sage, Vermouth & Semolina Gnocco	54
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SPALLA D'AGNELLO BRASATA

Slow Cooked, Lamb Shoulder, Smoked Eggplant 'Cianfotta' & Salsa Verde	54
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TAGLIATA DI MANZO

220g Pepper Crusted Rangers Valley Fillet Of Beef, Grilled Radicchio, Taleggio & Aged Balsamic	59
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PESCE DEL GIORNO - Market Fish

MP

CONTORNI

INSALATA Cos, Oak and Pear	16
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FAGIOLINI AGLIO E OLIO Green Beans, 'Aglione' & Oil	16
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BROCCOLINI SALTATE Broccolini Pangrattato & Chilli	17
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PATATE AL ROSMARINO Rosemary Potatoes	15
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MEZZALIRA RISTORANTE

Celebrating 30 years

DEGUSTAZIONE

TASTING MENU 110pp – WHOLE TABLE ONLY
MATCHING WINES 65pp

CICCHETTO

CRUDO DI SPADA

Smoked Swordfish Loin, Pink Peppercorns, Lemon, Caper & Fried Sage

GAMBERONI ALLA GRIGLIA

Wood Grilled Maloolaba King Prawns, Celeriac & Saffron Agro-Dolce

NV Ziro prosecco Brut DOC, Veneto, Italy

TORTELLINI DI ZUCCA

Buffalo Milk Ricotta, Pumpkin, Leek, Burnt Sage Butter & Aged Reggiano

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

TONNARELLI AL GRANCHIO

NE Blue Swimmer Crab, Lemon, Caper, Chilli, & Soft Herb Gremolata

2024 Pieropan Saove Classico, Veneto, Italy

TAGLIATA DI MANZO

220g Pepper Crusted Rangers Valley Fillet Of Beef, Grilled Radicchio, Taleggio & Aged Balsamic

2024 Masseria La Volpe Uno Primitivo Di Manduria Doc, Puglia Italy

TIRA MI SU

2024 Pressing Matters R139, Coal River, Tasmania