

MEZZALIRA RISTORANTE

Private Dining Room

3 - Course Menu | \$110 pp
A La Carte

STUZZICHINI E PANE – Supplementary to Share

WOOD OVEN BREADS

CICCHETTI - Small Plates

SALUMI E SOTT'OLIO - To Share

Rosemary & Sea Salt Focaccia	14	OLIVE ALL'ASCOLANA Hand Stuffed & Crumbed Green Olives, Chilli Pork 'Nduja, Lemon	23	PROSCIUTTO Prosciutto San Daniele DOP, 24 Month	23
Rosemary Focaccia, Whipped Ricotta & Chestnut Honey	18	POLPETTE AL SUGO Slow-Braised Veal & Pork Meatballs, Parmesan Polenta & Fior Di Latte	25	AFETATTI Selection Of Italian Cured Meats & Pickles (pp)	22
Our Gluten Free Focaccia	16	POLENTA E GORGONZOLA Polenta Chips & Gorgonzola Sauce	19	OLIVE CONDITE Taggiasche Olives Lemon Zest & Olive Oil	10
				PEPPERONI ARROSTITI Wood Roasted Peppers, Stracciatella & Basil Oil	15

ANTIPASTO/ ENTREE - Choice of one dish per person -

Duck Liver Parfait, Pink Peppercorn, Moscato Gelatina and Crostini
House-Rolled Arancini, Taleggio and Truffled Pecorino
Fillet of Beef Carpaccio, Fried Baby Caper, Salsa Verde, and Testun al Barolo
Calamari Fritti – Southern Calamari, Lemon and House Maionese
Wood Baked Eggplant Parmigiana

SECONDI / MAIN - Choice of one dish per person -

Tortelli di Zucca - Ricotta, Pumpkin and Leek Tortellini, Burnt Sage Butter, Amaretti and Reggiano
Sicilian Glazed Duck Leg, Pancetta, Marsala, Baby Carrots and Parsnip
Slow cooked Lamb Shoulder, Smoked Eggplant 'Cianfotta' and Salsa Verde
Fish of the Day on Sicilian Eggplant Caponata
220g Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Grilled Radicchio and Aged Balsamic
Reduction

DOLCI / DESSERT - Choice of one dish per person -

Tira Mi Su - Our Very Own Classic
Italian Meringue, Passionfruit Curd, Citrus Compote and Pomegranate
Flourless Amadei Chocolate Torte, White chocolate Mousse, Burnt Orange and Salted Caramel

SIDES

Cos, oak and Pear Salad 16
Baked Rosemary Potatoes 15

Broccolini, Chilli and Pangrattato 17
Green Beans 'Aglio e Olio', Almond 16

NO BYO

Menu may change according to availability and seasonal produce

MEZZALIRA RISTORANTE

Private Dining Room

5 Course
TASTING MENU
\$110pp

(Whole table only)

Cicchetto

CRUDO DI SPADA

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

GAMBERONI ALLA GRIGLIA

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

TORTELLINI DI ZUCCA

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

TONNARELLI AL GRANCHIO

Blue Swimmer Crab, Lemon, Caper, Chilli, Lemon & Parsley Zest

TAGLIATA DI MANZO

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

Tira Mi Su - Our Very Own Classic

NO BYO

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