

MEZZALIRA RISTORANTE

Classico

A La Carte

3 - Course Menu | \$90pp
(Min 9 people, Whole table only)

STUZZICHINI E PANE – Supplementary to Share

Rosemary and Sea Salt Focaccia 14

add Whipped Ricotta and Chestnut Honey 18

Taggiasche Olives, Lemon Zest and Olive Oil 10

Affettati Misti Selection of Italian Cured Meats & Pickles 23pp

ANTIPASTO/ ENTREE – Choice of one dish per person -

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

SECONDI / MAIN – Choice of one dish per person -

Tortelli di Zucca - Ricotta, Pumpkin and Leek Tortellini, Burnt Sage Butter, Amaretti and Reggiano

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

Veal Saltimbocca *‘alla Romana’*, Sage, Vermouth and Semolina Gnocco

Fish of the Day on Sicilian Eggplant Caponata

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 – Supplementary to Share

Cos, oak and Pear Salad 16

Broccolini, Chilli and Pangrattato 17

Baked Rosemary Potatoes 15

Green Beans *‘Aglio e Olio’*, Almond 16

NO BYO

Menu may change according to availability and seasonal produce

MEZZALIRA RISTORANTE

Classico

A La Carte

3 - Course Menu | \$115pp
(Min 9 people, Whole table only)

STUZZICHINI E PANE – Supplementary to Share

Rosemary and Sea Salt Focaccia 14

Rosemary Focaccia, Whipped Ricotta and Chestnut Honey 18

Taggiasche Olives, Lemon Zest and Olive Oil 10

Polpette Al Sugo Slow-Braised Veal & Pork Meatballs, Parmesan Polenta & Fior Di Latte 25

Affettati Misti Selection Of Italian Cured Meats & Pickles 22pp

ANTIPASTO/ ENTREE - Choice of one dish per person -

Duck Liver Parfait, Moscato Gelatina, Pink Peppercorn and Crostini

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

Tonnarelli, Blue swimmer Crab, Lemon, Caper, Chilli, and Parsley Gremolata

220g Pepper Crusted Rangers Valley Fillet of Beef ‘Tagliata’, Grilled Radicchio and Aged Balsamic

Fish of the Day on Sicilian Eggplant Caponata

DOLCI / DESSERT - Choice of one dish per person -

Tira Mi Su - Our Very Own Classic

Caramelised Lemon Curd Tart, Vanilla Mascarpone, Prosecco Jelly and Candied Lime

Flourless Amadei Chocolate Torte, White chocolate Mousse, Burnt Orange and Salted Caramel

SIDES – Supplementary to Share

Cos, oak and Pear Salad 16

Broccolini, Chilli and Pangrattato 17

Baked Rosemary Potatoes 15

Green Beans ‘Aglio e Olio’, Almond 16

NO BYO

Menu may change according to availability and seasonal produce