

ENOTECA 128



STUZZICHINI CON LE DITA

Sydney Rock Oyster, Apple, Smoked Caviar 6

Vitello Tonnato Cigar 6

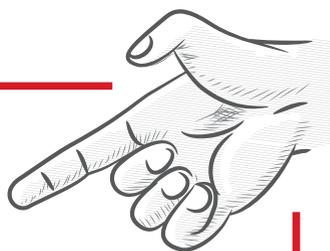
Eggplant Parmigiana Croquette, Sugo 6

Battered Jerusalem Artichokes, Marjoram Emulsion 6

Caprino, Truffle Honey, Flat House-Made Grissini, Marinated Olives 16

Salt & Pepper School Prawns, Smoked Chilli Mayo 16

Organic Polenta Taragna Chips, Gorgonzola Dip 14



Crescentine 128 (Italian Pan-cooked Flatbread 3 pcs) 9

+ Prosciutto San Daniele 24 months, Fig Mustard 12

+ Salame Felino, Pickled Cornichons 12

+ Guanciale Pepato, Creamed Chestnut, Rosemary Honey 12

+ White Anchovies, Nduja 10

+ Mozzarella Nodini, Sun Dried Tomato Relish, Capers 10

+ Roasted Capsicum, Bagnetto Verde 9

“WHERE FOOD AND WINE LOVERS MEET...”



ANTIPASTI

Zucchini Flowers, Lemon Ricotta, Roasted Capsicum 21

Venison Tartare, White Anchovies, Beetroot, Pane Carasau 24

Duck Liver Parfait, Plum, Apricot, Almond, Raisin Toast 21

Beetroot Salad, Goat Cheese, Hazelnut Dressing 19

PRIMI

Fresh Busiate, Broccoli, Kale, Lemon, Almond, Mint 29

Spaghettoni Gragnanese XXL, Blue Swimmer Crab, Chilli, Light Napoletana 36

Risotto, Quail, Parmigiano Reggiano 31

SECONDI

Smoked Provolone Soufflé, Shimeji Mushrooms, White Wine Sauce, Vincotto 29

Whole Roasted Lemon Sole, Burnt Butter, Golden Raisin & Pine Nut Dressing 39

250g Braised Angus Beef Cheek, Parnip Puree, Grape Salsa 39

To Share 12 Hours Slow Cooked Lamb Shoulder, Chiantigiana Jus 89

CONTORNI

Fries 8

Steam Greens, Garlic Butter 12

Rocket, Parmigiano, Blueberry,

DOLCI

Bitter Sweet Chocolate Tart, Cassis, Dulce De Leche & Macadamia Gelato 16

Crème Brûlée, Walnut, Cacao Nibs, Rum & Raisin Gelato 16

Tiramisu 16

Affogato 14

FORMAGGI

Served with Crackers and Accompaniments

one 11 - three 27 - five 40

Triple Cream Brie Adelaide Hill - White Mould - Cow - Australia

Maffra Mature Cheddar - Semi-Hard - Cow - Australia

Gorgonzola Naturale - Blue Cheese - Cow - Italy

Pecorino Sardo Medoro DOP - Hard - Ewe - Italy

Comte Alpine AOC - Semi-Hard - Cow - France

COCKTAILS DOPO CENA

Espresso Martini 16

Apple Pie Martini 17

DIGESTIVI

Limoncello 13

Sambuca 13

Montenegro 12

Nardini Acqua di Cedro 14

Fernet-Branca 13

Nardini Acquavite di Vinaccia 16

Averna 13

Marzadro Aged Grappa "18 Lune" 18

Please let us know if you have any Dietary requirements. Sundays and Public Holidays will incur a 10% surcharge.

Visa and Mastercard will incur a 1.15% surcharge, Amex 1.75%. Group of 8+ will incur a 10% service.



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MENU

