

# ENOTECA 128

## STUZZICHINI CON LE DITA

Premium Oyster, Apple, Avruga Caviar 6

Abrolhos Island Scallop, Vermouth Butter 8

Vitello Tonnato Cigar 7

Battered Jerusalem Artichoke, Marjoram Emulsion 7 vn

Polpette all' Ascolana, Green Olive Mayonaise 19

Prosciutto San Daniele 24 months, Nigella Grissini & Italian Marinated Olives 26

Pane, Sourdough Rosette, Extra Virgin Olive Oil, Balsamic 6 v

## Tasting Menu 95

+ Matching Wine 50

Premium Oyster, Apple, Avruga Caviar  
Vitello Tonnato Cigar

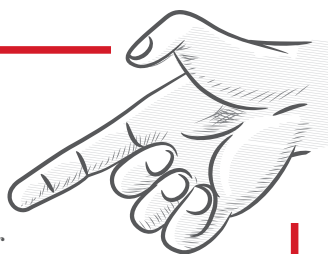
Tuna Tartare, Potato, Truffle, Crème Fraîche

Spaghettone Gragnanese XXL, Blue Swimmer Crab, Chilli, Napoletana

Etty Bay Barramundi Strüdel, Eggplant, Olives, Caper & Lemon

Free Range Glazed Pork Belly, Black Pudding, Carrots, Mustard Jus

Yoghurt & Vanilla Pannacotta, Strawberry & Eldelflower Liquor, Macadamia



## ANTIPASTI

W.A. Octopus, Nduja, Beans, Tomato, Basil 29

Mooloolaba Tuna Tartare, Potato, Truffle, Crème Fraîche 30

Roasted & Pickled Beetroot Salad, Goat Curd, Hazelnut, Preserved Lemon 21 v

Gorgonzola Mousse, Figs, Corbezzolo Honey, Watercress, Walnuts, Lavosh 24 v

Borrowdale Free Range Glazed Pork Belly, Black Pudding, Carrots, Mustard Jus 26

## PRIMI

Maccheroni al Ferretto, Lamb Ossobuco Ragù, Jerusalem Artichokes, Gremolata 34

Carnaroli Risotto, Porcini Mushrooms, Bagnetto Verde 33

Spaghettone Gragnanese XXL, S.A. Blue Swimmer Crab, Chilli, Light Napoletana 36

## SECONDI

Confit Duck Leg, Orange Glaze, Plum, Braised De Puy Lentils 39

Etty Bay Barramundi Strüdel, Eggplant, Olives, Caper & Lemon Dressing 42

250g Black Angus Riverina MSA Top Sirloin, Cime di Rapa, Alici & Lemon Butter 49

## CONTORNI

Fries 12 vn

Warm Mixed Peas, Lemon Dressing, Mint, Parsley 14 vn

Wild Baby Rocket, Pear, Walnuts, Pecorino Sardo, White Balsamic Dressing 14 v

Roasted Spiced Pumpkin, Pickled Red Onion, Goat's Curd 14 v

"WHERE FOOD AND WINE LOVERS MEET..."



## DOLCI

Pure Origin Dominican Rep. Chocolate Mousse, Amarene Cherry, Coconut 18

*'14 DOLLANOVA Moscato di Sardegna DOC, Sardegna, Italy 15*

Yoghurt & Vanilla Pannacotta, Strawberry & Eldelflower Liquor, Macadamia 18

*'20 VIETTI La Cascinetta Moscato d'Asti DOCG, Piemonte, Italy 14*

Tiramisú 16

*NV CHAMBERS Rutherglen Old Vine Muscat, Rutherglen, VIC 15*

Affogato 14

*+Frangelico 4 +Kahlúa 4 +Amaretto 4 +Baileys 4*

## FORMAGGI

Selection Of 3 Local and International Cheeses, Fruits, Nuts, Condiments & Lavosh 33

*'05 SELLA&MOSCA Anghelu Rujju DOC, Sardegna, Italy 19*

## COCKTAILS DOPO CENA

Espresso Martini 17

Coco-Late 18

Apple Pie Martini 18

## DIGESTIVI

Limoncello 13

Averna 13

Nardini Acqua di Cedro 14

Montenegro 12

Sambuca 13

Nardini Acquavite di Vinaccia 16

Fernet-Branca 13

Braulio 14

Marzadro Aged Grappa "18 Lune" 18

Please let us know if you have any Dietary requirements.

Sundays and Public Holidays will incur a 12.5% surcharge. Group of 8+ will incur a 10% service.

Visa and Mastercard will incur a 1.15% surcharge, Amex 1.75%.

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## MENU

