

CRUDO

Dinner Menu

House specials
Tinned fish 11
Morcilla flambe 12

SPUNTINI

5.00 each / 4 for 17 / 8 for 34

Grilled sourdough (v) // Marinated olives (v) // sardella pate // Bouqurones w/ gremolata

Shaved coppa di parma // Sicilian caponata (v) // Whipped ricotta & herb oil (v) // House cured breasola

SMALL PLATES

Bruschetta -Marinated datterini tomatoes, w/ garlic, basil & evoo on sourdough 11 **+burrata 4.75 (v)**

Gambas - Fresh whole prawns in a garlic & ndjua mint butter, served w/ Remus's focaccia 15

Calamari -Crispy fried calamari, black pepper and semolina crust w/ rose harissa and charred lime aioli 12

Arancini - Butternut squash, hazelnut & cais na tire arancini w/ gorgonzola crema & crispy sage 11 (v)

Cioppino - San fran style fish soup w/ fresh seafood, spiced bisque broth, amalfi lemon & dill 14

Burrata - Buffalo milk burrata, charred fennel, gremolata, mixed seed crunch, herb oil & sourdough 13 (v)

Chicken liver pate - Tuscan style chicken liver pate, blood orange & aperol jelly, tropea onion pickle 13

LARGE PLATES

Risotto Crema di Scampi - W/ fresh Irish prawns, prawn & sambuca bisque, & prawn head oil 22

Spaghetti ai calamari - W/ fresh squid, guanciale, chorizo , slow roast datterini fondue 21

Ragu - Pappardelle, slow cooked meat sugo, farmouse butter & parmegiano extra vecchio 20

Ravioli - Homemade beetroot & ricotta ravioli w/ hazelnut, sage & honey butter and pecorino 20 (v)

Cartoccio - W/ wild seabass, oyster mushrooms, squash, speck, gremolata & vermouth baked in a parcel 26

Ossobuco - Slow braised beef shin W/ pumpkin & saffron risotto, braising jus & cais na tire 26

SIDES

5.00 each

Herb crushed potatoes(v) // parmesan pomme frites w/ cacio e pepe aioli (v)

Mint & fennel salad (v) // grilled brocolli w/ agloi e oili & peperoncino (v)

DESSERTS

Dark choc tart w/ sea salt and olive oil 8

Tiramisu w/ hazelnuts & frangelico 8

Artisan cheese board 13

Pecan pie w/ pistachio ice cream 8

Affogato 8

Cantuccini vinsato 12

Our Local Suppliers
remus from Oak smoke
LA Rouse
McGloughans butchers
Grape Circus
Sheridans
little italy

Discretionary 12.5% service charged added to parties of 6 or more. Anyone with dietary requirements please info the staff in advance, vegan options available. Please scan the QR code provided for allergen information.

