

3-COURSE SET MENU - \$95 PER GUEST

WINTER / INVERNO 2024 - V2

Entrées, Main & Dessert

ANTIPASTI MISTI — *entrées to share*

ANTIPASTO TOSCANO

Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms

MOZZARELLA AFFUMICATA

Wood-smoked buffalo mozzarella, Dog Creek puntarelle chicory, wild mushroom chips

CARPACCIO DI TONNO

Tuna carpaccio, wild garlic emulsion, pickles, winter herbs

MAIN — *choice of*

GNOCCHI IN BIANCO

Potato gnocchi, parmigiano, toasted halenuts, 12yo balsamic

SPAGHETTI ALLE VONGOLE E BOTTARGA

Spaghetti, clams, bottarga, garlic, chilli

PAPPARDELLE AL RAGU

Pappardelle, ossobuco ragu, parmigiano

ROCK FLATHEAD ALLA MUGNAIA

Rock flathead fillet, beurre blanc, fermented wild garlic, native citrus, fennel salad

POLLETTO ARROSTO

Slow-grown Aurum Poultry spatchcock, wild mushrooms, crispy polenta, lemon myrtle

All served with salad and potatoes

DOLCI — *desserts to share*

TINTORI'S TIRAMISU

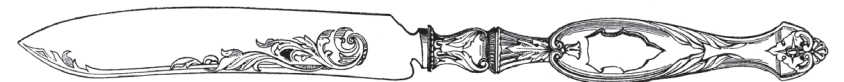
House-made GF sponge cake, topped with coffee, chocolate and marsala foam.

SEMIFREDDO ALLE NOCCIOLE, CAMELLO E CASTAGNE

Hazelnut semifreddo, salted caramel, chocolate soil, black chestnuts

FORMAGGI

Cheese selection



All pasta is made fresh in house. Gluten free options available.

Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

Entrée, Pasta, Main & Dessert

ANTIPASTI MISTI — *entrées to share*

ANTIPASTO TOSCANO

Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms

MOZZARELLA AFFUMICATA

Wood-smoked buffalo mozzarella, Dog Creek puntarelle chicory, wild mushroom chips

CARPACCIO DI TONNO

Tuna carpaccio, wild garlic emulsion, pickles, winter herbs

PASTA — *choice of*

GNOCCHI IN BIANCO

Potato gnocchi, parmigiano, toasted halenuts, 12yo balsamic

SPAGHETTI ALLE VONGOLE E BOTTARGA

Spaghetti, clams, bottarga, garlic, chilli

PAPPARDELLE AL RAGU

Pappardelle, ossobuco ragu, parmigiano

All pasta is made fresh in house. Gluten free options available.

Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

MAIN — *choice of*

ROCK FLATHEAD ALLA MUGNAIA

Corner Inlet rock flathead fillet, beurre blanc, fermented wild garlic, native citrus, fennel

POLLETTO ARROSTO

Slow-grown Aurum Poultry spatchcock, wild mushrooms, crispy polenta, lemon myrtle

BAVETTE AL VINO ROSSO E TOPINAMBUR

200g MB4 Rangers Valley flank steak, Jerusalem artichoke, winter greens, red wine jus

All served with salad and potatoes

DOLCI — *desserts to share*

TINTORI'S TIRAMISU

House-made GF sponge cake, topped with coffee, chocolate and marsala foam.

CHEESECAKE AL MIELE

Raw honey cheesecake, honeycomb, crème fraîche

FORMAGGI

Cheese selection