

AGOSTINO

NOVEMBER 2019

Sydney Rock oyster - Merimbula, shallot vinegar, lemon	5
Cravero Parmigiano, chestnut honey, vincotto (50gm)	24
Anchovy, green olive, nduja fried sandwich	16
Roasted bullhorn peppers, squacquerone, basil oil	18
Apple & endive salad, hazelnut, montasio	15
Yellowfin tuna crudo, blood orange, pickled radish, sorrel	24
Culatello, salted pear, gnocco fritto	26
Mussels, tomato, white wine, chilli, ciabatta	24
Carpaccio di manzo, aioli, capers, rocket, parmigiano	23
Ravioli cacio e pepe, cultured butter, truffle pecorino	26
Spaghetti alla chitarra, crab, cuttlefish, prawn	33
Paccheri, tomato, vodka, ricotta	26
Garganelle, spring lamb ragu, gremolata	30
Gnocchi, radicchio rosso, gorgonzola	30
VIC Hapuka, fregola, olive, caper, lemon	MP
Veal cutlet saltimbocca - sage, prosciutto, vincotto (300gm)	42
Great Ocean Duck breast, charred leek, white balsamic	42
Mayura Wagyu rump cap - bone marrow, pesto cetarese (200gm)	40
Insalata verde	9
Baby carrots, pesto, pangrattato	11
Roast potato, rosemary, garlic	10
Grilled polenta, sage	8
Fries	8