

# MR VINCENEO'S

DOMENICA 16 FEBBRAIO

## SNACKS / SMALL PLATES

SYDNEY ROCK OYSTERS, FRESH LEMON & PICKLED SHALLOTS	— \$5 <sup>EACH</sup>
ROAST EGGPLANT, CHICKPEAS & FRESH HERBS *	— \$20
STRACCIATELLA, WALNUT VINAIGRETTE & TOMATO *	— \$22
ZUCCHINI BLOSSOMS FRITTI & WHIPPED AVOCADO	— \$24
LAMB RIBS, AGRODOLCE GLAZE, MACADAMIA & MINT *	— \$24
KINGFISH CRUDO, PRESERVED ORANGE DRESSING, RUBY GRAPEFRUIT & RADISH	— \$26

## PASTA

CASARECCE, CACIO PEPE & BLACK TRUFFLE	— \$45
CAMPANELLE, AMATRICIANA, SOPRESSA SALAMI, PANCETTA & CHERRY TOMATO *	— \$48
TAGLIATELLE, SLIPPER LOBSTER, CHILLI, HERBS & CURED EGG YOLKS	— \$55

## LARGE PLATES

COTOLETTA, CREAMY POLENTA & MUSTARD GREENS	— \$48
SNAPPER, HEIRLOOM TOMATO & SAUCE VIERGE *	— \$52

## SIDES

SEASONAL GREENS, CHILLI & SMOKED ALMOND SAUCE *	— \$18
CRISPY POTATO SALAD, HERBS & PICKLED SHALLOTS	— \$18
LEAF SALAD, LEMON DRESSING & RICOTTA SALATA *	— \$12

## DOLCE

WHITE CHOCOLATE SEMIFREDDO, ELDERFLOWER & STRAWBERRIES	— \$18
PANNA COTTA, FRESH PASSION FRUIT & MANGO SORBET	— \$18
GELATO SCOOP: PEACH, PISTACHIO OR MANGO	— \$12

ALLERGEN INFORMATION: OUR KITCHEN HANDLES GLUTEN, DAIRY, EGGS, AND NUTS. DUE TO THE NATURE AND SIZE OF OUR KITCHEN, WE CANNOT GUARANTEE THAT DISHES WILL BE FREE FROM TRACES OF CROSS-CONTAMINATION.

A 1.5% SURCHARGE APPLIES TO ALL CREDIT CARD PAYMENTS

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS