

ANNATA

à la carte – winter

To Start

Sydney Rock 'East 33' Oysters, Lemon & Mignonette / add Salmon Roe	7ea/9ea
Tempura Zucchini Flower, Ricotta, Burnt Honey / add Cantabrian Anchovy	6ea/8ea
Fiore Bakery Spelt Sourdough & Cultured Butter	5ea
Mixed Marinated Mt Zero Olives	8

Entrees

Confit Leek, Cucumber Tarator, Caramelised Walnut, Horseradish, Tonburi	24
Raw Pacific Reef Cobia, Piquillo Pepper, Pil Pil, Pickled Celery, Parsley Oil	27
Jamie's Porchetta, Fennel & Radicchio Jam, BBQ Grape, Hot Mustard	26
Durum Wheat Lumache, Spanner Crab, Celeriac, Lemon, Pecorino, Dill	29
Australian Bay Lobster & Ricotta Scrippelle, Lemon Beurre Monté, Chive	40

Mains

Crumbed Eggplant alla Vodka, Vanella Stracciatella, Caper, Watercress	40
NZ Hapuka, Brown Butter, Pumpkin, Green Tomato Curry, BBQ Corn	48
Smoked Pork Jowl, Black Garlic Caramel, Adzuki Bean, Cavolo Nero	45
Roast Chicken, Fried Leg, Artichoke, Mole Negro, Pickled Onion, Beetroot	47
250gm 'Black Opal' Wagyu MB7 Rump Cap & Pepper Sauce	64

Sides

Shoestring Fries, BBQ Salt, Whipped Soy	14
Seasonal Mixed Leaf Salad, Sherry Dressing, Pecorino	12
Grilled Broccolini & Roasted Sesame	15

Chefs Set Menu

Let our Chefs prepare a set menu for your table using the best produce of the day.
Includes an Amuse-Bouche to start and Petit fours to finish.

4 course \$105 - \$185 with Matching Wines

5 course \$120 - \$220 with Matching Wines



Chefs Set Menu

four courses - \$105pp five courses \$120pp

Optional Snacks

Sydney Rock 'East 33' Oysters, Lemon & Mignonette / add Salmon Roe 7ea/9ea
Tempura Zucchini Flower, Ricotta, Burnt Honey / add Cantabrian Anchovy 6ea/8ea
Fiore Bakery Spelt Sourdough & Cultured Butter 5ea
Mt Zero Marinated Olives 8

First Course

Pacific Reef Cobia, Piquillo Pepper, Pil Pil, Pickled Celery, Parsley Oil

Second Course

Durum Wheat Lumache, Spanner Crab, Celeriac, Lemon, Pecorino, Dill

Third Course

NZ Hapuka, Pumpkin, Green Tomato Curry, BBQ Baby Corn

or

BBQ Australian Bay Lobster + \$10

Fourth Course

Black Opal MB6+ Wagyu, Jerusalem Artichoke, Mole Negro, Beetroot

Fifth Course

Mascarpone Gelato, Lemon Curd, White Chocolate, Mandarin

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Shoestring Fries, BBQ Salt, Whipped Soy 14
Seasonal Mixed Leaf Salad, Sherry Dressing, Pecorino 12
BBQ Broccolini & Sesame 15

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Selection of Cheeses, Fruit, Breads 12ea

ANNATA

to finish – winter

Dessert

Cotton Cheesecake, Crème Fraîche, Burnt Honey, Feijoa Sorbet	18
Mascarpone Gelato, Lemon Curd, White Chocolate, Mandarin	16
Dark Chocolate, Coffee Syrup, Sour Cherry, Cardamon Gelato	16

Selection of Cheeses (50gm), Fruits & Breads 12ea

- Xavier David Brillat Savarin 'Will Studd', Triple Cream, FRA
- Charles Arnaud 18 Month Comté, Semi Hard, FRA
- Maffra 18 Month Cloth Aged Cheddar , VIC
- Nimbin Valley Dairy Company, 'Blue Cow' , NSW

Dessert Wine & Fortified

2021 'Coeur d'Or' Botrytis Semillon, 375ml, Rylstone, NSW	18/89
NV Hugh Hamilton The Ruffian Liqueur Muscat, 500ml, Rutherglen, VIC	16/80
NV Penfolds Father Grand Tawny Port, 10 years, Barossa Valley, SA	15
2021 Telmo Rodríguez 'MR' Moscatel, 500ml, Málaga, Spain	24/139
2019 La Pigeade Muscat, Beaumes De Venise, Rhone Valley, France	21/110
2020 Domaine Sauveroy, Coteaux du Layon Cuvée, Loire Valley, France	20/98
2018 Niepoort LBV Reserve Ruby Port, 375ml, Portugal	20/100
Romate Pedro Romate Ximénez 'Cardenal Cisneros, Jerez, Spain	17/165
Limonio Limoncello, Lemon Liqueur, 700ml, Sicily, Italy	21/215

We also offer a wide range of Spirits, Liqueurs and Digestifs alongside Tea and Coffee.
Please ask your waiter.

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vegan menu

To Start

Fiore Bakery Spelt Sourdough & Mt Zero Olive Oil	5ea
Mixed Marinated Mt Zero Olives	8

Substantial

BBQ Leek, Green Tomato Curry, Caramelised Walnut, Tonburi	22
Durum Wheat Gigli, Pumpkin, Pine-nut, Sesame Oil, Chives	26
BBQ Beetroot, Baby Corn, Mole Negra, Pickled Onion	28
Crumbed Eggplant alla Vodka, Fried Caper, Watercress	34

Sides

Seasonal Mixed Leaf, Sherry Dressing	12
Shoestring Fries, BBQ Salt, Whipped Soy	14
BBQ Broccolini & Toasted Sesame	15

Dessert

Fiejoa Sorbet, Sour Cherry, Mandarin, Puffed Rice	15
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Annata is proud to serve the best quality produce so sometimes there may be small changes to optimise your dining experience.

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Kids Menu

\$35pp

Choice of -

Fish of the day

Grilled Beef Steak

Extra Cheesy Pasta (v)

All meals served with Shoestring Fries and
Salad

complimentary Ice-cream upon request

Vanilla Ice-cream

or

Fiejoa Sorbet

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ANNATA

à la carte – lunch – winter

To Start

Sydney Rock 'East 33' Oysters, Lemon & Mignonette / add Salmon Roe	7ea/9ea
Tempura Zucchini Flowers, Ricotta, Burnt honey / add Cantabrian Anchovy	6ea/8ea
Fiore Bakery Spelt Sourdough & Cultured Butter	5ea
Mixed Marinated Mt Zero Olives	8

Entrees

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Mains

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250gm Black Opal MB7 Rump Cap & Pepper Sauce	64

◆————◆ *all mains served with a house salad for the table* ◆————◆

Sides

Shoestring Fries, BBQ Salt, Whipped Soy	14
Grilled Broccolini & Roasted Sesame Dressing	15

To Finish

Ask your waiter to see our Dessert menu & Cheese selection