ST LEONARDS
ANNATA
AUSTRALIA

Summer, à la carte

To begin

Mixed Marinated Mt Zero Olives	10
Sydney Rock 'East 33' Oysters, Lemon & Mignonette / add Salmon Roe	7ea/9ea
Tempura Zucchini Flower, Ricotta, Burnt Honey / add Cantabrian Anchovy	6ea/8ea
Preserved Bonito, Green Olive, Guindilla Pepper & Lemon 'Gilda	8ea
Fiore Bakery Spelt Sourdough & Cultured Butter	5ea
Whipped Wagyu Fat, Shio Kombu & Chive Crumpet	12ea

Entree

New Season Confit White Asparagus, Sauce Gribiche, Hazelnut, Chive	27
Heirloom Tomato, Whipped Jersey Cow Curd, Plum Vinegar, Lardo	25
Bermagui Bluefin Tuna Carpaccio, Smoked Eel, Finger lime, Pickled Onion	30
Hand Cut Beef Tartare, Mustard Leaf, Potato Crisps, Salt Bush	28
Two Layer Spinach Lasagne, Australian Bay Lobster, Ricotta, Arrabbiata	40

Main

Slow Cooked Pumpkin, Pumpkin Seed Tare, Macadamia, Brown Butter, Gremolata	40
Steamed FNQ Coral Trout, Zucchini, Green Asparagus, Beurre Monté	59
Spiced Wollemi Duck Breast, BBQ Beetroot, Sour Cherry, Walnut, Radicchio	49

From the Grill

Txitorria Chorizo, Chimmichurri, Guindilla, Lemon	40
SA Calamari, Arroz Negro, Tomatillo Salsa	38
Black Opal MB6+ Wagyu Rump Cap (VIC/TAS) **250gm**	67
Dry Aged Vintage 'Galician' Sirloin (VIC/TAS) **350gm**	95
Jacks Creek MB3+ Rib eye (Upper Hunter NSW) **600gm**	105
Riverine MB2+ T-Bone (South West NSW) **1kg**	135

Sides

Seasonal Mixed Leaf Salad, Sherry Dressing, Pecorino	12
Grilled Broccolini & Roasted Sesame	15
Steamed Koshihikari Rice & Curry Leaf	10
Shoestring Fries, BBQ Salt, Whipped Soy	14

all credit card payments are subject to a 1.3% surcharge