

A La Carte

Ultimate Arancino	12
<i>Carnaroli Rice, Porcini Mushrooms, Trifolati, Truffle Mayo, Lemon Thyme</i>	
Signature Caviar Bomb Tart	35
<i>5gr Kaviari Caviar on Confit Garlic Filo Tart, Stracciatella, Guanciaie Fat, Chives</i>	
Savoury Donut 2pcs	20
<i>Saffron & Parmigiano Reggiano Donut, Porcini Cream, Stracciatella & Watermelon Radish</i>	
Vitello Tonnato Cecina Waffle	14
<i>Chickpea Waffle topped w/ Veal, Tonnato Sauce, Red Wine Jus Mayo, Caper berries</i>	
Kaviari Caviar Tin 30gr	195
<i>Celeriac & Chestnut Cream, Stracciatella, Chives, Potato Rosti</i>	
Homemade 10yo Sourdough Focaccia	
Served w/ Black Garlic Butter	16
Served w/ 'Butter Adventure' (Black Garlic, Lemon Thyme, Nduja, Mushroom)	24
Pan-seared Hokkiado Scallop 100 gr	38
<i>Cauliflower Puree, Burnt Butter, Prosciutto di Parma, White Balsamic Pickles, Focaccia crisp</i>	+50gr / 18
Carasau & Stracciatella Dip	38
<i>Crispy Carasau, Smoked Stracciatella, Olasagasti Anchovies, Red Capsicum, EVOO</i>	
Octopus Tentacle 180gr	45
<i>Fremantle (WA) Tentacle Sous-vide & Pan-fried, Lardo di Colonnata, Labneh, EVOO, Asperium Balsamic Vinegar</i>	
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House made Pasta, entree 70gr, main 110gr	
Attimi Signature Tagliolini 'Seafood Carbonara'	36/64
<i>Black Squid Ink Tagliolini, Coral Trout 'Carbonara' Foam, Homemade Swordfish Pancetta, Lemon Balm</i>	
Tortelli In Brodo	30/54
<i>Pumpkin & Nduja Tortelli, Pecorino Consommé, Pepitas, Burnt Butter, Sage, Chilli Oil</i>	
Maltagliati Goat Ragu	32/58
<i>Meredith (VIC) Braised Goat, White Wine, Parmigiano Reggiano Fonduta, Salted Almonds, Lemon Thyme</i>	
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Attimi Signature Coral Trout 150gr	70
<i>Blue Reef (QLD) Coral Trout, Parma Prosciutto & Cardamom sauce, Grapefruit, Chilli Oil, Puffed Barley</i>	+100gr / 46
Chocolate-aged Wagyu Tri-Tip 150gr	76
<i>Stone Axe (WA) White Chocolate Cured Wagyu MBS 8-9, Jus, Black Bagna Cauda, Jerusalem Artichoke</i>	+100gr / 50
Grass-fed Sirloin 250gr	69
<i>Little Joe (VIC) Sirloin MBS 4+, Red Wine Jus, Porcini Mushroom Puree</i>	
Crispy Skin Duck Breast 200gr	76
<i>Wimmera Gold (VIC) 7 day Dry-aged Corn-fed Free-range Duck, Celeriac & Chestnut Puree, Turnips, Red Wine Jus</i>	
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Potato Rosti	18
<i>Served w/ Burnt Cream, Chilli Oil, Chives and Cornichons</i>	
Panfried Broccolini	18
<i>Served w/ Preserved Lemon Gel, Pecorino, Salted Almonds</i>	

[A minimum FOOD order of \$100 per adult applies to A La Carte dining on Friday & Saturday EVENINGS]