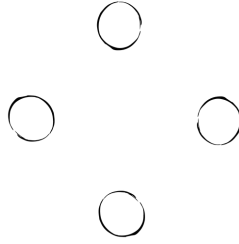




# PARK ST.

PASTA & WINE



## CHEF'S SELECTION / 80 per guest

### SMALLER

- Pane di Casa, house made focaccia, smoked ricotta / 12
- Olive marinated ALTO olives / 9
- Ostrica, freshly shucked oyster, lemon / 6 ea
- Polenta, chicken liver pate', sage / 10 ea
- Zucchina roll with goat cheese and chive, roasted tomato sauce / 25
- Crudo kingfish sashimi, parsley sauce, smoked oyster mayo / 29
- Burrata, Nashi pear, cucumber, wholegrain mustard and lime emulsion / 29
- Polpette mortadella & pork shoulder, pesto, Parmigiano-Reggiano / 24
- Tartare, beef rump, chickpea & spring onion farinata, truffle mayo / 29

### PASTA FATTA A MANO

- Bucatini, fennel, anchovy, raising, almond, breadcrumb / 32
- Ravioli, potato and raclette, wild mushroom, thyme butter, parsley / 40
- Pappardelle, Chianti slow cooked wild boar, parsnip puree / 41
- Agnolotti del plin duck & veal, sage butter, Parmigiano-Reggiano / 41
- Mezzi Rigatoni, asparagus, zucchini, peas, spinach sauce, washed rind cheese / 41
- Spaghetti, gurnard, pippies, cherry tomato sauce, basil / 41
- Sedanini, lamb shoulder minced ragu, saffron, broad beans, black olives / 39

### LARGER

- Pesce market fish / MP
- Filetto (Southern Ranges) Scotch fillet (300g), roasted cocktail potatoes, salmoriglio / 62

### SIDES

- Broccolini cooked on charcoal, rainbow chard, macadamia puree / 18
- Insalata bitter leaves, pickled celery, radish & orange dressing / 15
- Peperoni, roasted peeled capsicum, bagna cauda / 22