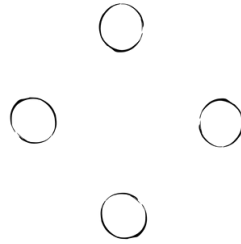




PARK ST.

PASTA & WINE



CHEF'S SELECTION / 80 per guest

SMALLER

- Olive marinated ALTO olives / 9
- Ostrica, freshly shucked oyster, lemon / 6 ea
- Carrozza, Buffalo mozzarella, salsa verde, olives, anchovies / 12 ea
- Terrina, potato & tuscan kale terrine, butter beans puree, chive oil / 23
- Crudo kingfish sashimi, parsley sauce, smoked oyster mayo / 29
- Burrata, Sicilian caponata, pine nut, basil / 29
- Polpette mortadella & pork shoulder, pesto, Parmigiano-Reggiano / 21
- Tartare, beef rump, chickpea & spring onion farinata, truffle mayo / 28

PASTA FATTA A MANO

- Rigatoni cacio e pepe, black pepper, Pecorino-Romano, lemon & Parmesan tuile / 29
- Ravioli smoked ricotta, semi-dried roasted tomato sauce, caperberries, lemon zest, mint / 38
- Pappardelle, Chianti slow cooked wild boar, parsnip puree / 40
- Agnolotti del plin duck & veal, sage butter, Parmigiano-Reggiano / 39
- Sedanini, pine mushroom & Jerusalem artichoke ragu', Tuscan Kale / 38
- Spaghetti, gurnard, pippies, cherry tomato sauce, basil / 41
- Bucatini, saffron & lemon cream, pancetta, chicory / 39

LARGER

- Pesce market fish / MP
- Filetto (Southern Ranges) Scotch fillet (300g), roasted cocktail potatoes, salmoriglio / 60

SIDES

- Broccolini cooked on charcoal, rainbow chard, macadamia puree / 18
- Insalata bitter leaves, pickled celery, radish & orange dressing / 15
- Half roasted cheddar cauliflower, onion & goat cheese cream, thyme / 22