

Assaggi

Organic artisan sourdough bread, homemade focaccia, terrone extra virgin olive oil 10

South Australian homemade marinated mixed olives & artisan grissini bread 10

Local NSW Montefresco buffalo ricotta, acacia honey, San Gimignano black truffle & Sardinian carasau bread 14

Rizzoli Mediterranean Sea black anchovies, aromatic butter, organic sourdough bread 16

FIGO DINING EXPERIENCE

Minimum Choice of 2 courses
85 PER PERSON

Chef's Experience
120 PER PERSON



Antipasti

BURRATA DEL PUGLIESE

Pugliese style artisan handmade burrata cheese with daily condiments

POLIPO AGLI AROMI

WA abrolhos octopus tentacle, smoked paprika & capsicum purée, purple potatoes chips & straciatella cheese

CRUDO DI CAPESANTE

Canadian wild caught scallop carpaccio, almonds & raspberries emulsion

CROCCHETTE DI BACCALA'

Aromatic breadcrumbs salted cod croquettes, porcini mushroom sauce & San Gimignano black truffle

CARPACCIO DI MANZO ALLA PIEMONTESE

Grass fed riverina beef eye fillet carpaccio, raboso cheese, crispy kale, truffle mayonnaise & pine nuts

BOMBOLONI SALATI

Deep fried parmigiano reggiano bomboloni stuffed with asiago cheese served with 24 months aged culatello cured meat

FRITTURA DEL PESCATORE

Deep fried hawkesbury river calamari & artichoke, citrus aioli & caramelised lemon

Pasta

GNOCCHI DELLO STRETTO

Handmade potatoes gnocchi, baby octopus ragù & black taggiasca olives

TONNARELLI ALLA TARANTINA

Homemade parsley tonnarello, local mussels, calabrian spicy nduja, heirloom tomatoes & aromatic breadcrumbs

TROTTOLE MARI E MONTI

Homemade trottole pasta, king prawns, canadian scallops & mixed seasonal mushrooms

RISOTTO ALLA MILANESE

Milanese style vialone nano saffron risotto, beef cheek & gremolata

PAPPARDELLE DELLA NONNA

Homemade pappardelle, slow cooked ossobuco ragù & sardinian pecorino cheese

Secondi

COTOLETTA ALLA MILANESE

White River crumbed veal ribeye, rocket, cherry tomatoes & 24mth parmigiano reggiano cheese

AGNELLO ALL ROMANA

12 hours slow cooked roman style lamb shoulder, parsnip purée, heirloom carrots & red wine jus

FISH OF THE DAY (Catch of the Day)

BUTCHERS CUT OF THE DAY

Contorni

INSALATA DELIZIOSA

Rocket, walnuts, pear & parmigiano cheese 13

PATATE ALLA CONTADINA

Double cooked potatoes w aromatic herbs 12

VERDURA DEL GIORNO

Sautéed green vegetables of the day 15

