

éRemo

Avido Menu – Chef’s selection of dishes served share style 80 per person

Zucchini flower, asparagus, gorgonzola	6 ea
Salami, house pickles, grilled sourdough	18 / 32
Roasted octopus, spicy nduja, romesco sauce	19
Hiramasa kingfish crudo, prosciutto, almond, agridolce peppers	24
Burrata, garlic braised broccoli, raw stem	19
Warm beef carpaccio, cavalo nero, cured egg yolk	22
Pizza Contadina – potato, mozzarella, garlic, rosemary olive oil	24
Pizza Alla romana – prosciutto, fontina, rocket, parmigiano reggiano	26
Wild weed spaghetti, Fraser Island spanner crab, lemon	27
Gnocchi, braised local squid & smoked tomato	27
Braised veal shin, roasted kale cavatelli, XO, fresh greens	32
Murray cod, pipis, cherry tomatoes, cannellini beans & aqua pazzo	46
Merrifield suckling pork, polenta, grilled greens	48
Veal saltimbocca, prosciutto, sage, peas, kipfler potatoes	45
Grilled grassfed sirloin, salsa di cacciatore affumicato	47
Risotto of seasonal vegetables, aged pecorino	41
Patate all’aglio e rosmarino – garlic & rosemary potatoes	12
Cos lattuga, condiment limone – cos leaves, lemon dressing	12
Verdi stagianati brasati – braised seasonal greens	12
Zabaglione parfait, stewed apple, almond crumble	15
Mascarpone & espresso mousse, milk gelato, cocoa-hazelnut	15
Pine nut and mascarpone semifreddo, seasonal fruits	15
Plate of three cheeses and accompaniments	25