



**Avido Menu – Chef's selection of dishes served share style
85 per person**

Alla Carta

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| 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, agrodolce peppers | 24 |
| Burrata, garlic braised broccoli, raw stem | 19 |
| Warm beef carpaccio, cavolo nero, cured egg yolk | 22 |
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| Pizza Contadina – potato, mozzarella, garlic, rosemary olive oil | 24 |
| Pizza Alla romana – prosciutto, fontina, rocket, parmigiano reggiano | 26 |
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| 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 |
| Whole roasted baby snapper, crispy potatoes and dressed leaves | 49 |
| Merrifield suckling pork, polenta, grilled greens | 48 |
| Veal saltimbocca, prosciutto, sage, peas, kipfler potatoes | 45 |
| Grilled grass fed sirloin, salsa di cacciatore affumicato | 47 |
| Risotto of seasonal vegetables, aged pecorino | 41 |
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| 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 |
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| Zabaglione parfait, stewed apple, almond crumble | 15 |
| Mascarpone & espresso mousse, milk gelato, cocoa-hazelnut | 15 |
| piatto di fragole with aged balsamic ice cream | 15 |
| Plate of three cheeses and accompaniments | 25 |