



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

Crispy Zucchini flower, light gorgonzola risotto	6 ea
Grilled Hervey Bay scallop, spiced cream	7 ea
Wagyu bresaola, burrata, grissini, olive oil	25
Roasted octopus, spicy nduja, romesco sauce	25
Scallop crudo, grilled greens, herb sauce, egg yolk	24
Honey glazed & roasted Kingfish, cauliflower, dried milk	26
Cruda all'eRemo – aged beef tartare, porcini caramel, garden leaves	23
Pizza Contadina – potato, mozzarella, garlic, rosemary olive oil	24
Pizza Alla romana – prosciutto, fontina, rocket, parmigiano reggiano	26
Sebadas - fried ravioli, sheep's cheese, gorgonzola & local honey	23
Hand cut spaghetti, clams, garlic, chilli & olive oil	27
Gnocchi quattro formaggi, mushrooms & preserved truffle	27
Cacio e pepe agnolotti, butter & Pecorino emulsion	29
Hand cut pappardelle, poppyseed, prosciutto cotto, peas & lemon	28
Aged Carnaroli rice, Spanner crab, tomato butter	39
Coal grilled rainbow trout, cime di rape, saltbush, onions	38
Pork loin, cheese broth, potatoes & glazed spring greens	38
Coal grilled Black angus Bavette, roasted mushrooms	39
Patate all'aglio e rosmarino – garlic & rosemary potatoes	12
Cos lattuga, condiment limone – seasonal leaves, lemon dressing	12