



Avido. a greedy offering from our kitchen

\$98 per person

Sample Menu

We change our menu daily based on what local produce we can get our hands on.

SPUNTINI & ASSAGGINI

House baked rosemary focaccia and extra virgin olive oil
Cured green kalamata olives
Goat's cheese and mascarpone mousse, quince balsamic, pane carasau
Fried zucchini flower filled with buffalo ricotta
San daniele prosciutto, pizza fritti, confit garlic

PASTA

Ragu, salsicca ragu, pasta lilies, parmigiano reggiano
and
Potato gnocchi, gorgonzola, walnut, red love apple

SECONDI

Sirloin

Coal grilled pasture raised Black angus sirloin
and

South Coast Swordfish

Basil sauce, green beans

Green salad

Garlic and rosemary royal blue potatoes

DOLCE

Gianduja Tart

Gianduja hazelnut chocolate tart, chocolate sauce
and

Cannoli

Crispy Sicilian cannoli filled with frozen marsala raisin gelato,
pistachio & candied orange

Please note, this menu is subject to change daily.

COCKTAILS – 22

Irish maid

Irish whiskey, elderflower, lemon,
cucumber

Florodora

Gin, lime, ginger, raspberry

Campari sour

Campari, grapefruit, lime, sugar, egg whites

Bijou

Gin, chartreuse, sweet vermouth

BUBBLES (125ml glass/750ml bottle)

Prosecco dal Zotto

King Valley, VIC N.V - 13/58

Blanc de Blanc Arras

Pipers River, TAS N.V - 18/88

Champagne Perrier Jouet

Reims, France N.V. - 24/148

WHITE (150ml Glass/750ml bottle)

Verdelho Tulloch Hunter Valley, NSW

2020

12/52

Semillon Andrew Thomas 'six degrees'

Hunter Valley, NSW 2020

14/65

Semilon de Iuliis Hunter Valley, NSW

2013

15/70

Chardonnay Silkman Hunter Valley, NSW

2019

16/74

Soave Campagnola le Bine, ita, 2019

17/75

ROSATO (150ml glass/750ml bottle)

Rose First Creek 'f.c.r'

Hunter Valley, NSW 2019 - 14/65

Rose Hungerford Hill

Hunter Valley, NSW 2019 - 15/70

RED (150ml glass/750ml bottle)

Pinot Noir Macquariedale Hunter Valley,

NSW, 2020

organic

20/90

Primitivo Pietraventosa, ita Puglia, 2019

organic

18/80

Shiraz First Creek Hunter Valley, NSW

2017

16/74

Cabernet Sauvignon Tulloch Hunter

Valley, NSW 2018

13/62

SWEET (90ml)

Semillon Margan 'Botrytis'

Hunter Valley, NSW 2017 – 16

Semillon Rockford 'cane cut'

Barossa Valley, S.A. 2012 – 22

Royal Tokaji Late Harvest

Hungary, 2017 – 16

BEERS

Foghorn Kolsch *draft* (330ml/570ml) 10/13

Peroni Nastro Azzurro *draft*

(300ml/500ml) 10/13

Mountain Goat Steam Ale - 10

Cricketers Arms Lager - 10

Stone & Wood Pacific Ale - 12

Three Sheets Pale Ale - 11

Coopers Mild Ale - 9

Apple Truck Cider - 10