

éRemo

Avida. | a greedy offering from our kitchen | \$195 per person

PIATTI PICCOLO

PANE

rosemary focaccia, Olio Mio olive oil

OLIVES

cured green olives

SCALLOPS

roasted, nduja cream, trout roe

ARTICHOKES

marinated artichoke with smoked mussel aioli

BURRATA

hand made fresh burrata, Oxheart tomatoes, prosciutto di parma, fig balsamic

FRESHLY SHUCKED APPELLATION ROCK OYSTERS \$30 ½ doz

pepperberry vinegar, passionfruit & prosecco, lemon

PASTA e GNOCCHI

POTATO GNOCCHI

gorgonzola sauce, pear, walnuts

or

PUMPKIN RAVIOLI

roasted pumpkin, sage & chilli butter, feta, crispy Jerusalem artichoke

or

HALF ROCK LOBSTER | WA \$48 supplement

calabrian chilli, bisque sauce, cherry tomato, homemade bucatini pasta

SECONDI

WHOLE PINK SNAPPER 800G | Coffs Harbour NSW

stuffed with tomato & fennel, salsa piccante

or

38 DAYS DRY AGED T BONE 800G | Gippsland VIC

roasted root vegetables & garden greens, beef jus

CONTORNI

CRISPY POTATOES | garlic & rosemary

INSALATA | shaved fennel, pear, mustard leaves, pepitas

DOLCE

eREMO ROCHER

hazelnut mousse, gianduja chocolate, hazelnuts & peanuts