



Valentine's Day

Avido | a greedy offering from our kitchen | 165 per person

PIATTI PICCOLO

PANE

rosemary focaccia & Olio Mio olive oil

OLIVES

cured green mammoth olives

BURRATA

hand made fresh burrata, oxheart tomato, fig balsamic

SCALLOPS

roasted, nduja cream

ZUCCHINI FLOWER

salted snapper brandade, Avruga, smoked mussel aioli

PASTA e GNOCCHI

POTATO GNOCCHI

Dutch cream potatoes, gorgonzola sauce, pear, walnuts

or

PUMPKIN RAVIOLI

roasted pumpkin, sage burnt butter, feta, crispy Jerusalem artichoke

or

HALF ROCK LOBSTER | WA supplement 30

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

SECONDI

36 HOUR WAGYU TRI-TIP | Jack's Creek MB6

char grilled, peperonata, kale, candied onions

or

48 DAYS DRY AGED T-BONE 800G | Gippsland VIC supplement 30

roasted heirloom carrots, greens, beef jus

or

WHOLE PINK SNAPPER | Coffs Harbour supplement 30

roasted with salsa verde, mascarpone sauce, warm bitter leaves

INSALATA

shaved fennel, pear, mustard leaves, pepitas & sunflower seeds

add

CRISPY POTATOES | garlic & rosemary 12

GARDEN GREENS | lightly grilled, hazelnuts, ricotta, lemon 12

FORMAGGIO

buffalo taleggio, pecorino piccante, goat's cheese or gorgonzola dolce 15

DOLCE

PANNALOVA

orange spiced panna cotta, meringue, roasted strawberries

Please note credit card surcharges apply