

éRemo

Avida. | a greedy, shared offering from our kitchen

Castelvetrano mammoth olives | Sicily

APPELLATION OYSTERS | South Coast NSW
freshly shucked, raspberry vinegar, lemon

WAGYU BRESAOLA
crisp capers, truffle mayonnaise, charred ciabatta

VANNELLA BURRATA
fresh hand tied burrata, roast pear, pine nuts, burnt butter

EGGPLANT ROLLATINI
vannella scamorza & ricotta, sugo, basil

DUTCH CREAM POTATO GNOCCHI
guanciale, porcini mascarpone, parmesan crisp

MARGRA LAMB RACK
salt baked beetroot, smoked eggplant

ROAST HEIRLOOM CARROTS
honey whipped feta, almonds

YOGHURT PANNA COTTA
meringue, white chocolate, raspberry