

SAN LORENZO DINNER MENU

ENTREE - Your choice of

'Vitello Tonnato' thinly sliced poached veal, tuna mayo, capers, saltbush (DF/GF)

'Swordfish Crudo' mushroom, shiitake jelly, fried vermicelli (DF/GF)

'Trottole Lamb' spiral shaped fresh pasta, white wine braised lamb shoulder, golden raisin, tuscan cabbage

'Seafood Grigliata' king prawn butterflied, roasted XO, grilled octopus salad (DF/GF)

'Verdure Plate' Ricotta, eggplant, basil, croquette, tomato chutney, fried zucchini flower (V)

MAIN COURSE - Your choice of

Porterhouse steak, grass fed Angus MB4 collection, 300g

served with white root vegetable puree, witlof, green peppercorn sauce (GF)

'Cotoletta' veal rib eye, golden herb crumb, yuzu ailo, shaved cabbage, pecorino

'Rack of lamb' London valley lamb, zucchini ribbon, blood orange nduja sauce (GF)

Fish of the day - wait staff to advise

'Gnocchi Sorrentina' homemade potato gnocchi, blistered heirloom tomatoes, basil, buffalo mozzarella (V)

'Spaghetтини' king prawn, local clams, garlic, chilli, fish stock, bottarga

'Duck n Beetroot risotto', confit duck legs, roasted shaved baby beetroots, sorrel (GF)

SIDES - 14 each

Shoe-string fries (GF/DF)

Duck fat chat potatoes, rosemary, sea salt (GF/DF)

Mixed leaves, shaved radish, citrus dressing (GF/DF/V)

'Cauliflower Gratin', baked cauliflower, bechamel, parmesan herb crust (V)

'Autumn Greens' sauteed, persian ricotta, pink peppercorn (GF/V)

DESSERT - Your choice of

Tiramisu' classic Italian dessert, coffee-soaked sponge, mascarpone cream, cocoa

'Chocolate Croissant Pudding' warm layers of flaky pastry, chocolate, peanut butter ganache, crème fraiche

Apple Pie 'Tartufo', vanilla apple swirl parfait, cinnamon fruit compote, gingerbread crumble

Sorbetti; lemon, passionfruit, raspberry sorbet, stewed apple (DF/GF)

'Pannacotta' basil scented set cream, macerated berries, vincotto, kataifi

Cheese selection, with house made lavosh & quince paste

Maffra Cheddar (Aus), Cashel Blue (Ire), Donge Double Cream (Fra)



V - vegetarian

GF - gluten free

DF - dairy free

N - contains nuts