



EVENTS AT SAN LORENZO

For a special birthday celebration, an intimate private function or a corporate event, San Lorenzo offers a separate space 'The Private Dining Room'.

For all enquiries and availability please contact San Lorenzo on +61 3 9764 8357

 @sanlorenzo_au

ANTIPASTI

Selection of cured meats, guindilla peppers, house focaccia		24
Cantabrian Spanish anchovies, crostini	(df)	9
Pork & duck terrine, red wine beetroot glaze, cornichons, focaccia	(df)	18

BREAD

Baguette sourdough, truffled herb butter	(v)	5
------------------------------------------	-----	---

RAW & COLD

Oyster, lemon, mignonette	(gf, df)	3.5
Campari cured salmon, orange shallot dressing, tarragon crema, sorrel	(gf)	18
Burrata cheese, ox heart tomato, fresh fig, basil oil	(gf, v)	18

SMALL PLATES

Beetroot goats cheese ravioli, hazelnut burnt butter sage (2)	(gf, v, n)	14
Spicy pork fennel salsiccia, caponata, agro dolce	(gf, df)	9
'Saint Andrea', crisp fried calamari, preserved lemon aioli	(df)	22
Zucchini flower fried, cheese curd caramelised onion, vincotto (1)	(v)	9
Lamb cutlet pistachio crumbed, zucchini pickle (1)		10
Croquette, mortadella, pecorino cream (2)		9
Western Australian scampi, grilled, garlic, chilli, herb gremolata (2)		22

PASTA

Spaghettini, prawn bolognese, tomato concasse, white wine, bottarga		33
Risotto, Moreton Bay bug, crustacean bisque, capsicum soffritto	(gf)	38
Pappardelle, braised lamb, green olives		34
Gnocchi, heirloom cherry tomatoes, basil, buffalo mozzarella	(v)	30
Porcini agnolotti, oyster mushrooms, caramelised leek, truffle butter	(v)	30

SECONDI

Eye fillet 250g, baby root vegetables, green pepper sauce	(gf)	45
Pork rib, parmesan herb crumb, french bean salad, smoked pepper purée		38
Spatchcock, lemon oregano marinated, cucumber fennel salad	(gf, df)	38
Fish of the day		38

ROSTISSERIE

Aylesbury-Cross half duck, kipfler potato, Madeira wine reduction	(gf)	42
-------------------------------------------------------------------	------	----

CONTORNI

Mesclun, cabbage, peas, citrus dressing	(gf, vegan)	10
Pomme frites	(gf, vegan)	9
Heirloom tomato, baby fennel, capers, basil, shallots	(gf, vegan)	10
Duck fat kipfler potatoes, rosemary garlic	(gf, df)	10
Fig, witlof salad, blue cheese dressing, candied walnuts	(gf, v, n)	10
French beans, lemon butter, flaked almonds	(gf, v, n)	10

v - vegetarian gf - gluten free df - dairy free n - contains nuts

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.