



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

Premium cured meats, house giardiniera, focaccia	(df)	24
Stracciatella cheese, zucchini chips, tomato oil		16
Nduja, spicy sausage spread, charred crostini		9

BREADS

Baguette sourdough, cultured butter, salt flakes		5
House baked focaccia, rosemary, Italian marinated olives		12

SEAFOOD

Daily oysters, apple cucumber lime mignonette	(df, gf)	21/42
Seared yellowfin tuna, chilli ginger gel, celery heart, crisps		22
Octopus grilled, kipfler potato, broad beans, qukes, citrus chive dressing		20
Hervey Bay scallops, tempura batter, saffron garlic aioli, black caviar (4)		24

SMALL PLATES

Beetroot goats cheese ravioli, hazelnut burnt butter sage (2)	(gf, n)	14
Eggplant parmigiana bites, confit tomato purée, ricotta, basil (3)		10
Lamb cutlet, golden crumb, roquette pesto (1)	(n)	9
'Pasticcio' Butterflied quail, duxelle, spinach, filo pastry (1)		11
'Polpette' Veal, pork meatballs, rich tomato sugo, pecorino cheese (4)		16

PASTA

'Frutti di mare' Linguini, seafood selection, white wine garlic, chilli, prawn bisque	(df)	39
Risotto, lobster medallion, spanner crab, zucchini, saffron	(df)	42
Gnocchi, braised duck, porcini mushroom ragu, pecorino cheese		36
Tortellini, eggplant filled, cacio pepe sauce, eggplant chips		33
Rigatoni spicy pancetta, black olive, capers, tomato sugo, pangratto		32

SECONDI

Eye fillet 250g, grass fed, potato galette, asparagus green pepper sauce	(gf)	48
Porterhouse 300g, dry aged, prosciutto baked green beans white truffle sauce	(gf)	45
Strathfields NSW free range pork loin, pulled pork croquette, quince, celeriac		38
Veal osso buco, pomme puree, braising jus	(gf)	40
Fish of the Day		MP

ROSTISSERIE

Rostisserie of the day		MP
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CONTORNI

Roquette, pear, parmesan, citrus dressing	(gf)	10
Shaved cabbage salad, chardonnay vinaigrette	(df, gf)	
Roasted parsnip, carrots, sprouts, smoked paprika, honey	(df, gf)	
Broccolini, almond, red capsicum romesco		
Pomme frites	(df, gf)	

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 accomodate guest dietary needs, we cannot guarantee that our food will be allergen free.