



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

## WINTER 2022

### ANTIPASTI

Cantabrian Spanish anchovies, house focaccia (DF)	10
Salumi Plate, San Daniele prosciutto, mortadella pepe, Norcia salami, giardiniera (DF)	24
Wagyu beef bresaola, Jerusalem artichoke, white anchovy espuma, cured egg yolk (GF)	22
Stracciatella cheese, balsamic pearls, garlic chips, rhubarb mustard fruit, crostini	18

### SEAFOOD

Daily oysters, freshly shucked, mandarin chilli & ginger mignonette, lemon (GF/DF)	24/48
Kingfish, gin cured, black garlic aioli, pomegranate, baby cucumber, spicy crisp (DF)	22
Hervey Bay scallops, tempura batter, zucchini eggplant caper & tomato relish (4) (GF)	24
Octopus, chargrilled, red pepper nduja, lemon oregano dressing (GF/DF)	24

### SMALL PLATES

Zucchini flower, crisp batter, forest mushroom buffalo ricotta filled (1) (V)	10
Lamb cutlet, grilled, black olive crumb, pea mint puree (1)	10
Potato croquette, prosciutto, stracciatella cheese, pistachio (1)	8
Beetroot & goats cheese ravioli, burnt butter, sage, hazelnuts (2) (GF/V/N)	14
Quail wellington, spinach duxelle, golden pastry, Bordelaise sauce (1)	18

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.

### PASTA

'Pugliese' Paccheri, broccolini, Italian sausage, chilli, olive oil, Grana Padano	36
'Ragu' Gnocchi house made, veal shank, red wine, cherry tomato ragu, gremolata	36
'Linguini' Moreton Bay bug meat, chopped prawn tails, vongole, tomato, chili, garlic	40

### RISOTTO

'Scampi' Prawn head bisque, baby leek, whole roasted scampi	42
'Tartufo' Pecorino, Asiago cheese, fresh shaved black truffle	45

### MAIN COURSE

Eye Fillet, grass fed 220 gram, parsnip puree, cipollini, heirloom carrots, brandy peppercorn sauce (GF)	52
Scotch Fillet, grain fed 300 gram, roasted bone marrow, confit garlic, rosemary (GF)	48
'Ravens Creek' pork, crispy belly, seared loin, spiced orange gel, winter sprouts (GF)	42
'Aylesbury Cross' duck, pink breast, confit leg radicchio roll, broad beans, thyme jus (GF)	44
Fish of the day	MP

### SIDES

Steak frites (GF/DF)	10
Winter leaves, citrus dressing (GF/DF)	10
Cauliflower gratin, creamy sauce, parmesan crust, chives	10
Green beans, feta mousse, crispy shallots, cracked almonds (GF)	10
Dutch carrots, salt roasted, honey glaze, sesame seeds (GF/DF)	10