



**SAN
LOR
ENZ
O**

AUTUMN

CRUDO

Freshly shucked oysters, ginger beer & apple mignonette, fresh lemon ^(GF/DF)	24 / 48
'Carpaccio' yellow-fin tuna, horseradish cream, qukes, chilli tapioca crisp ^(GF)	24
'Bresaola' wagyu beef, pickled baby fig, rocket leaves, pecorino ^(GF)	22

ANTIPASTI

Cantabrian spanish anchovies, chargrilled crostini ^(DF)	10
'Ascolana', green sicilian olives, nduja stuffed, fried crisp (7)	14
Stracciatella, whole compressed vine tomato, basil oil ^(GF/V)	20
Salumi plate; culatello, capocollo, salsiccia sarda, guindillas, grana padano cheese, house focaccia	28

SMALL PLATES

Grass-fed boneless lamb rib, pedro ximénez glaze, lemon spiced dukkah ^(GF/N)	14
Potato & spinach croquette, baked salted ricotta, corn salsa (1) ^(V)	10
Grilled sardines, garlic, chilli, lemon, finger lime ^(GF/DF)	12
Zucchini flower, crisp batter, green olive goats cheese filling, almond romesco (1) ^(GF/N)	12
Lobster roll, toasted brioche, poached lobster, celery, chilli mayonnaise, dried mango (1)	14
Chargrilled quail, roasted peppers, salsa verde (½)	12

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.

PASTA & RISOTTO

'Spaghettoni Vongole', SA clams, chilli, garlic, white wine, olive oil, bottarga ^(DF)	42
'Gnocchi', homemade potato gnocchi, braised duck leg ragu, radicchio, pecorino	40
Prawn & Lobster risotto, vialone nano rice, tomato seafood bisque, fried basil ^(GF)	46
'Tortellini', spinach & ricotta filled, watercress puree, black olives, fried sage ^(V)	38

FROM THE GRILL

Eye fillet steak, grass fed 220g ^(GF)	54
Porterhouse steak, southern rangers MB4 collection, 300g ^(GF)	48
<i>Served with charred broccolini fricassee, brandy green peppercorn sauce</i>	

SECONDI

'Porchetta' rotisserie roasted pork belly, pickled pear, mojo verde ^(GF/DF)	48
'Lamb rump' pasture-fed lamb, celeriac puree, honey balsamic, fried lamb croquette	48
Fish of the day - wait staff to advise	MP

SIDES

Shoe-string fries ^(GF/DF)	13
Sugar leaf cabbage, bagna cauda ^(GF/DF)	13
Mixed salad leaves, shaved radish, citrus dressing ^(GF)	13
Autumn greens, sautéed, whipped persian fetta, kalamata olives ^(GF)	13
Duck fat chat potatoes, rosemary, sea salt ^(GF)	13