



**SAN
LOR
ENZ
O**

WINTER

CRUDO

Freshly shucked oysters, ginger beer & apple mignonette, fresh lemon ^(GF/DF)	27 / 54
'Carpaccio' kingfish, gin & orange, radish, tapioca crisp, ponzu dressing ^{((GF/DF)}	24
Grilled sardines, garlic, chilli, lemon, finger lime ^(GF/DF)	12
'Bresaola' wagyu beef, pickled oyster mushroom, parmesan cream ^(GF)	22

ANTIPASTI

Cantabrian spanish anchovies, chargrilled crostini ^(DF)	12
'Ascolana', green sicilian olives, nduja stuffed, fried crisp (7)	14
Burrata, gazpacho, pickled zucchini ribbons, purple potato crisp ^(GF/N)	22
Salumi plate; culatello, capocollo, salsiccia sarda, guindillas, grana padano cheese, house focaccia	28

SMALL PLATES

Baked scallops, cauliflower puree, black caviar, chive oil (2) ^(GF)	12
Zucchini flower, crisp batter, prawn mousse filling, preserved lemon aioli (1) ^(GF)	12
'Duck cigar', brick pastry, purple cabbage powder (1)	14
Grilled Mooloolaba king prawn, garlic, chilli, citrus dressing (1) ^(GF/DF)	14
Potato, leek, smoked scamorza croquette, fennel jam (1) ^(V)	10
Lobster roll, toasted brioche, wakame, sesame mayonnaise (1)	14
Lamb cutlet grilled, eggplant caponata, agrodolce dressing (1) ^(GF/DF)	14
'Beetroot ravioli', goat cheese chive filling, toasted hazelnut, fried sage (1) ^(GF/N)	9

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

'Linguine Frutti di Mare', king prawns, clams, bay scallops, mussels, garlic, chilli, roquette, white wine ^(DF)	46
'Gnocchi', homemade potato gnocchi, braised duck leg ragu, radicchio, pecorino	40
Porcini Risotto, vialone nano rice, porcini mushrooms, pecorino, truffle oil ^(GF/V)	40
'Pipe Rigate', chianti braised lamb shoulder, baked feta, fresh oregano	38

FROM THE GRILL

Eye fillet steak, grass fed 220g ^(GF)	56
<i>Served with roasted kipfler potato, kale powder, peppercorn sauce</i>	
Scotch Fillet steak, southern ranges MB4 collection, 300g ^(GF)	50
<i>Served with roasted bone marrow, white anchovy butter</i>	

SECONDI

'Porchetta' rotisserie roasted pork belly, pickled pear, mojo verde ^(GF/DF)	48
'Lamb shank' slow braised, cauliflower cream, confit Jerusalem artichoke ^(GF)	48
Fish of the day - wait staff to advise	MP

SIDES

Shoe-string fries ^(GF/DF)	13
Brussel sprouts, crispy pancetta, lemon ^(GF)	13
Mixed salad leaves, shaved radish, citrus dressing ^(DF)	13
Seasonal vegetables sautéed, buffalo yoghurt, kalamata olives ^(GF)	13
Pumpkin roasted, hazelnut, sage aioli ^(GF/N)	13