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## SPRING

### ANTIPASTI

Cantabrian Spanish anchovies, chargrilled crostini <sup>(DF)</sup>	12
'Ascolana', green Sicilian olives, nduja stuffed, fried	14
'Bresaola' wagyu beef, truffled egg yolk emulsion, celeriac, rocket leaves <sup>(GF/DF)</sup>	22
Buffalo mozzarella, compressed rockmelon, San Daniele prosciutto, pepper grissini	24
'Snapper crudo' St Germain cured, pickled rhubarb, lotus crisp <sup>(GF/DF)</sup>	24
Daily shucked oysters, chilli cucumber mignonette, fresh lemon <sup>(GF/DF)</sup>	27 / 54
Ploughman's plate; sliced culatello, salami, duck terrine, pineapple piccalilli, grana padano, baked focaccia	28

### SMALL PLATES

Goats cheese leek zucchini croquette, smokey bacon jam (2)	10
Crab cannelloni, fermented fennel, dill dressing (1)	10
Zucchini flower, crispy batter, Cacio e Pepe filling, burnt honey (1) <sup>(GF/V)</sup>	12
'Quail involtini', rolled and roasted quail, filo pastry, charred pepper purée (1)	12
King prawn, butterflied, roasted, lemon grass chilli ginger dressing (1) <sup>(GF/DF)</sup>	14
Tempura scallops, local bay scallop, tempura batter, saffron aioli, black caviar (2) <sup>(GF/DF)</sup>	14
Lamb cutlet, chargrilled, mint chutney, pickled walnuts (1) <sup>(GF/DF)</sup>	14

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

'Gnocchi', homemade potato gnocchi, Chianti braised beef cheek ragu, herb gremolata	40
Fusilloni polpette, pork n pistachio meatballs, pancetta shards, in bianco <sup>(N)</sup>	40
'Spaghetti' Prawn n Scampi, cherry tomatoes, brandy, seafood bisque	46
'Risotto Verdura' wild garlic, spring peas, asparagus spears, pinenuts, stracciatella <sup>(GF/V/N)</sup>	38

## FROM THE GRILL

Eye fillet steak, grass fed Angus MB4 collection, 220g	58
<i>Served with cauliflower florets, pea purée, green peppercorn sauce <sup>(GF)</sup></i>	
Scotch Fillet steak, Southern Ranges MB4 collection, 300g	52
<i>Served with roasted bone marrow, white anchovy butter <sup>(GF)</sup></i>	

## SECONDI

'Duck Breast' Aylesbury cross duck, mandarin marmalade, sweet carrot purée, cherry jus <sup>(GF/DF)</sup>	48
'Lamb Loin' London valley pasture fed lamb, white bean skordalia, zucchini ribbon, sorrel, red wine jus <sup>(GF/DF)</sup>	48
Fish of the day - wait staff to advise	MP

## SIDES

Shoe-string fries <sup>(GF/DF/V)</sup>	13
Shaved cabbage salad, grated parmesan, Prosecco dressing <sup>(GF/V)</sup>	13
Mixed salad leaves, shaved radish, citrus dressing <sup>(GF/DF/V)</sup>	13
Dutch carrots, salt roasted heirloom carrots, caramel lime labne <sup>(GF/V)</sup>	13
Duck fat chat potatoes, rosemary, sea salt <sup>(GF/DF)</sup>	13