



# WATCH IN STYLE

MELBOURNE CUP 'LONG LUNCH'

CANDELORI'S TUESDAY NOVEMBER 1



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**SOMETHING TO START****▪ STUZZICHINI ▪****OPTIONAL EXTRAS**

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**WARM MIXED OLIVES** » rosemary, chilli, orange zest & extra virgin olive oil 10

**WOOD FIRED GRISSINI** » sea salt, chilli & extra virgin olive oil 10

**PIZZETTA AGLIO E ROSMARINO** » garlic, sea salt & rosemary oil 12

**PIZZETTA POMODORO E BASILICO** » roma tomatoes, garlic & basil 14

**CARCIOFI ALLA GIUDIA** » crispy fried roman artichokes, lemon & parsley 14

**BACCALA CROQUETTES** » pot braised cod fish, potato, parsley & extra virgin olive oil » 16

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**▪ PRIMI ▪**

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**BEEF TARTARE WITH ARTICHOKE & BOTTARGA** » with capers & pickled beetroot

**FRIED ZUCCHINI FLOWERS** » filled with fior di latte, ricotta & spinach

**SPAGHETTINI WITH ALASKAN CRAB CLAWS & SCAMPI** » cherry tomatoes, extra virgin olive oil, garlic, parsley & chilli

**DOPPIETTA DI MELANZANE CON BUFALA** » crumbed eggplant, pomodoro, buffalo mozzarella & shaved parmigiano

**BLACK FIG SALAD** » buffalo mozzarella, Spanish onions, basil, extra virgin olive oil & red wine vinegar.

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**▪ SECONDI ▪**

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**ROASTED SPATCHCOCK** » mascarpone, tarragon, peas, zucchini, broad beans, speck & herb jus

**CRISPY GRILLED KING FISH FILLET** » with cavolo nero

**250 GRAM WAGYU 5+ SIRLOIN** » with truffled butter

**BRAISED LAMB SHOULDER** » with baby spinach

**WOODFIRED PIZZA CRUDO** » cherry tomatoes, Parma prosciutto, buffalo mozzarella, rocket, aged balsamic & shaved parmigiano

**MARGHERTIA D.O.C** » san marzano tomatoes, buffalo mozzarella, basil & olive oil

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**SIDES****▪ CONTORNI E INSALATE ▪****OPTIONAL EXTRAS**

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**WOOD ROASTED CAULIFLOWER** » with hazelnut & woodfired capsicum pesto 12

**BROCCOLI, KING BROWN MUSHROOMS** » with balsamic vinegar, cherry tomatoes & extra virgin olive oil 12

**ROAST POTATOES** » rosemary, sea salt & garlic 12

**CHARRED ASPARAGUS** » ricotta salata & lemon oil 12

**SHOESTRING FRIES** » rosemary salt & truffle aioli 9

**RUCOLA, PEAR & SHAVED PARMIGIANO** » balsamic vinegar 12

**CAPRINO PANZANELLA** » marinated goats cheese, toasted ciabatta, heirloom tomatoes, Spanish onions, cucumber, basil & local olives 18

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**▪ DOLCI ▪**

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**NUTELLA DOME** » Nutella mouse, soft custard centre, hazelnut biscuit, dried strawberries

**SARDINIA** » steamed meringue with lemon anglaise, figs & blasted raspberries

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**▪ CAFFE E DIGESTIVI ▪**

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**COFFEE**

Espresso 3

Double espresso, Long black, Macchiato, Long macchiato, Flat white, Cappuccino, Caffè latte, Mocha, Hot chocolate 4

**TEA**

English breakfast, Earl grey, Camomile, Lemon twist, Peppermint, Honeydew green 5

**AMARO**

Avena, Cynar, Fernet-branca, Montenegro, Ramazzotti 8

**GRAPPA**

Nardini Grappa » Vicenza 8

Nardini Aged Riserva Grappa » Vicenza 12

Berta Grappa di Nebbiolo, Berta Grappa di Moscato, Berta Grappa di Barbera » Piedmonte 28

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