

FATHER'S DAY 'LONG LUNCH'

Ⓐ CANDELORI'S

SUNDAY
3 SEPTEMBER



· stuzzichini ·

BREAD BASKET & HOUSE CULTURED BUTTER » served with extra virgin olive oil 3
HOUSE SMOKED SALMON BRUSCHETTA » fennel | radish | chilli lime salt | e.v.o.o 16
WOOD FIRED GRISSINI » sea salt, chilli & extra virgin olive oil 10
CARCIOFI ALLA GIUDIA » crispy fried roman artichokes, lemon & parsley 14
CACCIO E PEPE BOMBOLINI » with black pepper aioli (3) 15
WARM MIXED OLIVES » rosemary, chilli, orange zest & extra virgin olive oil 10

· primi ·

MACCHERONI WITH SMOKED OX TAIL RAGU » with parmesan crisps
STUFFED ZUCCHINI FLOWERS » filled with ricotta & baby spinach
CALAMARI FRITTI » pea tendrils, blistered tomatoes & parmesan pangrattato
BAKED FIGS & PROSCIUTTO » gorgonzola & extra virgin olive oil (3)
SQUID INK TAGLIOLINI WITH SCALLOPS » cime di rapa, chilli, lemon, pangrattato
WOODFIRED PIZZA MARGHERITA D.O.C » san marzano tomatoes, buffalo mozzarella, basil & extra virgin olive oil

· secondi ·

BRAISED LAMB SHOULDER » zucchini salad, white bean & goats cheese crema & dried rosemary
WOODROASTED BUTTERFLIED BABY CHICKEN » peas, zucchini, broad beans, speck & jus
CRISPY GRILLED MULLOWAY FILLET » heirloom beetroots, leeks, pepper puree, spinach
WAGYU BEEF CHEEK » rucola, cabbage, parsley & red wine vinegar
CRISPY PORK BELLY » charred fennel, honey caramelised plum & seeded mustard jus
WOODFIRED PIZZA CRUDO » cherry tomato, parma prosciutto, bufala mozzarella, rocket, aged balsamic & parmigiano



candelori's



@candeloris

\$85 per person | Please notify our waitstaff about any allergies | Beverages are not included

SIDES

· contorni e insalate ·

OPTIONAL EXTRAS

WILD ROCKET, WITLOF & RADISH » parmesan & chardonnay vinegar 12
CAPRINO PANZANELLA » marinated goats cheese, toasted ciabatta, heirloom tomatoes, spanish onions, cucumber, basil & local olives 23
WOOD ROASTED CAULIFLOWER » hazelnut & woodfired capsicum pesto 12
BROCCOLINI, KING BROWN MUSHROOMS » cherry tomatoes & extra virgin olive oil 12
ROAST POTATOES » rosemary, sea salt & garlic 12
SHOESTRING FRIES » rosemary salt & truffle aioli 9
CRISPY POTATO PUREE » truffle salt 12
RADICCHIO & FENNEL » crack pepper, white wine vinegar & e.v.o.o 12

· dolci ·

MANDARIN MERINGUE » pistachio wafer, mandarin curd & lemon balm
FLOURLESS CHOCOLATE PUDDING » hazelnut, vanilla & cumquat ice cream
TIRAMISU » mascarpone cream, coffee dipped savoiardi biscuit & amaretti biscotti
GELATO CLASSICO » chocolate, hazelnut & vanilla bean gelato

· caffè e digestivi ·

COFFEE
Espresso 3

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

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

AMARO
Averna, Cynar, Fernet-branca, Montenegro, Ramazzotti 8

GRAPPA
Masi Grappa di Amarone » Veneto 20
Berta Grappa di Nebbiolo, Berta Grappa di Moscato, Berta Grappa di Barbera » Piemonte 28

· children'S menu ·

\$40 PER CHILD

Choice of one starter, main & dessert

Available for Children aged 13 years and under

STUZZICHINI » starters

WOODFIRED GARLIC PIZZETTA » garlic, sea salt & rosemary oil

SECONDI » mains

GNOCCHI POMODORO » potato dumplings with fresh napoli sauce

FETTUCCINE BURRO E PARMIGIANO » pasta ribbons with butter & parmesan

SPAGHETTI CON POLPETTE » thin pasta with housemade meatballs

CHICKEN SCHNITZEL & FRIES » served with tomato ketchup

CALAMARI FRITTI & FRIES » served with tomato ketchup

PIZZA MARGHERITA » pomodoro, buffalo mozzarella & basil

DOLCI » dessert

FRESH STRAWBERRIES » with vanilla bean gelato