



**MELBOURNE CUP
'LONG LUNCH'**

AT CANDELORI'S

TUESDAY 
7 NOVEMBER

SOMETHING TO START

· stuzzichini ·

OPTIONAL EXTRAS

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

SUCKLING PIG & BLACK TRUFFLE CROQUETTES » with aioli (3) 16

· primi ·

OYSTERS NATURAL » freshly shucked sydney rock oysters, prosecco eschallot vinaigrette

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

CALAMARI FRITTI » pea tendrils, blistered tomatoes & parmesan pangrattato

CHARRED FREMANTLE OCTOPUS » w fermented pumpkin, black garlic & semi di zucca

BEEF TARTARE » caper leaves, pickled cucumber, crispy potato, cured egg yolk

GRAPES & COWS MILK STRACCIATELLA » grape granita, apple balsamic, crispy salt bush

GNOCCHI AL POMODORO » goat's cheese & basil

· secondi ·

WOODROASTED BUTTERFLIED BABY CHICKEN » porcini mushroom, cream corn, nduja salami & lemon

WOODROASTED MULLOWAY FILLET » poached leek, heirloom beetroot, roast peppers puree, olive crumb

250 GRAM WAGYU 5+ SIRLOIN » with local rocket & pecorino

BRAISED LAMB SHOULDER » broad beans, peas, white prosciutto & red wine jus

LINGUINE WITH LOBSTER, TIGER PRAWNS & MUSSELS » cherry tomatoes, chilli

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

\$75 per person | Please notify our waitstaff about any allergies | Beverages are not included

SIDES

· contorni e insalate ·

OPTIONAL EXTRAS

WOOD ROASTED CAULIFLOWER » w olives, pine nuts, semi dried tomato & pesto 12

BUFFALO RICOTTA & CHARRED BROCCOLI » w charcoal oil, salted hazelnuts, green Sicilian olives & honey lemon dressing 22

WAGYU FAT 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

· dolci ·

NUTELLA DOME » nutella mousse with a soft nutella custard centre finished with a hazelnut biscuit & dried strawberries

TIRAMISU » mascarpone cream with coffee dipped savoiardi biscuit finished with an amaretti biscotti crumble

TRE SORBETTI » passionfruit, raspberry and lemon served with our handmade biscotti

· caffè e digestivi ·

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

GRAPPA
Candolini Grappa » Milan 8
La Scura Fratelli Brunello » Vicenza 15
Berta Grappa di Nebbiolo, Berta Grappa di Moscato, Berta Grappa di Barbera » Piemonte 28