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**YOU DIDN'T BOOK
CANDELORI'S?**

**VALENTINE'S
DAY** BOOK
NOW!

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WED 14 FEB

· stuzzichini ·

ALL SERVED AS ONE SHARING PLATE

SPUNTINO CLASSICO » puff pastry, caramelised onion, goats curd, lemon thyme

FRESH FIG & HONEYCOMB » ice plant & hazelnut

MATCHING WINE » NV Bellavista Alma Franciacorta Brut – Lombardia, Italy

· primi ·

CHOOSE ONE OF THE FOLLOWING

OYSTERS NATURAL » freshly shucked sydney rock oysters, prosecco, citrus & eschallot vinaigrette (serves 6) – Kilpatrick available on request

STUFFED ZUCCHINI FLOWERS » filled with ricotta & baby spinach **

BLACK KING FISH CRUDO » lemon marmellata, nasturtium, smoked oyster dressing

GARLIC PRAWNS IN TEGAME » cherry tomatoes, e.v.o.o, garlic, parsley & chilli

PASTA GNOCCHETTI SARDI CON SALSICCIE RAGU` » Sardinian gnocchi with slow pot braised h/made sausage ragu`, ricotta salata, aged balsamic, chilli, rosemary

HEIRLOOM CARROT & TOMATO SALAD » white wine vinaigrette & e.v.o.o (3) ***

MATCHING WINE » 2015 Gradis'ciutta Fruilano Organic – Collio, Italy

· secondi ·

CHOOSE ONE OF THE FOLLOWING

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

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

SLOW BRAISED WAGYU BEEF CHEEK » rocket, cabbage, parsley & red wine dressing

POTATO GNOCCHI » mixed mushrooms & truffle pecorino ****

PIZZA MARGHERITA D.O.C » bufala mozzarella, San Marzano tomatoes, basil & e.v.o.o

*MATCHING WINE » 2012 Nals Margried Pinot Noir – Alto Adige, Italy **OR***

2011 Cantina Diomede 'Canace' Nero di Troia – Puglia, Italy

\$95 per person | + \$55 Matching Wines | Please notify our waitstaff about any allergies | ** vegetarian ; *** vegan; **** can be made vegetarian or vegan

SIDES

· contorni e insalate ·

OPTIONAL EXTRAS

RUCOLA, PEAR & SHAVED PARMIGIANO » white wine vinaigrette 16 ****

CAPRESE SBAGLIATA » heirloom tomatoes, baby beetroot, buffalo mozzarella & salad burnett 24 ****

WAGYU FAT POTATOES » rosemary salt & garlic 12

SHOESTRING FRIES » rosemary salt & truffle aioli 9

MASH POTATO » sea salt & crispy potato 12

· dolci ·

CHOOSE ONE OF THE FOLLOWING

CITRUS MERINGUE » mandarin curd, pistachio, freeze dried mandarin, Italian meringue

DARK CHOCOLATE BRULEE » cherry sorbet & compote, crispy milk foam

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

MATCHING WINE » 2014 Luparello Moscato Passito – Sicily, Italy

· caffè e digestivi ·

COFFEE

Espresso 3

Double espresso, Long black, Macchiato, Long macchiato, Flat white, Cappuccino,

Caffè latte, Mocha 4

Hot chocolate 5

TEA

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

AMARO

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

GRAPPA

La Scura Grappa di Brunello » 20

Grappa Montepulciano D'Abruzzo Giallo OR Bianco » 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

GARLIC BREAD » toasted ciabatta bread with housemade garlic & herb butter

SECONDI » mains

GNOCCHI POMODORO » potato dumplings with fresh napoli sauce

FETTUCCHINE BURRO E PARMIGIANO » pasta ribbons with butter & parmesan

SPAGHETTI BOLOGNESE » thin pasta with slow braised ragù

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