



*Melbourne Cup
'Long Lunch'*

AT CANDELORI'S

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 » ricotta & goats cheese, truffle honey & pecorino

CALAMARI FRITTI » pea tendrils, blistered tomatoes & parmesan pangrattato

SMOKED SALMON TARTARE » beetroot aioli, mango emulsion

BEEF CARPACCIO » smoked cured egg yolk, truffle pecorino, housemade crostini

HOUSEMADE GNOCCHI WITH BLACK TRUFFLE » porcini mushrooms, potato crisps

▪ SECONDI ▪

CRISPY HUMPTY DOO BARRAMUNDI » roasted cherry trus tomatoes, capers, confit garlic

SLOW BRAISED LAMB SHOULDER » sweet potato puree, split pea, red wine jus

300GRAM RANGERS VALLEY WAGYU SIRLOIN » roasted parsnips, fermented lettuce

LINGUINE WITH MORETON BAY BUG » roasted pine nuts, lemon butter

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

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

WOOD ROASTED CAULIFLOWER » almond crema, black garlic, basil oil 16

BABY COS LEAF SALAD » roasted walnuts, shaved pecorino cheese 16

BROCCOLINI WITH GRATED PECORINO » sea butter, chilli 12

ROSEMARY & GARLIC ROYAL BLUE POTATOES » rosemary salt 12

SHOESTRING FRIES » rosemary salt & truffle aioli 9

MASH POTATO » sea salt & crispy potato 12

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

▪ DOLCI ▪

TRIFECTA » trio of chocolate tart, ruby dome, vanilla & mango cheese cake

▪ CAFFE 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

[**CLICK HERE TO BOOK**](#)