



*Valentine's
Kisses*

AT CANDELORI'S

× *Thur 14 Feb* ×



candelori's

stuzzichini

SERVED AS SHARING PLATE

FIG | SAN DANIELE PROSCIUTTO BRUSCHETTA » aged balsamic | extra virgin olive oil

MATCHING WINE » NV Stefano Lubiana Brut – Tasmania, Australia

primi

CHOOSE ONE OF THE FOLLOWING

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

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

GARLIC PRAWNS » cherry tomatoes | e.v.o.o | garlic | parsley | chilli

LINGUINE WITH SCALLOPS | PRAWNS | CALAMARI » garlic | chilli | white wine

MATCHING WINE » 2016 Marc Bredif Chenin Blanc – Vouvray, France

secondi

CHOOSE ONE OF THE FOLLOWING

HUMPTY DOO BARRAMUNDI » cherry truss tomatoes | confit garlic | capers

SLOW BRAISED SHORT RIB » porcini mushroom | corn | nduja salami | lemon

WOODFIRED LAMB SHOULDER » sweet potato puree | split pea

GOATS CHEESE RAVIOLI » mixed mushrooms | truffle pecorino **

MATCHING WINE » .2016 Canalicchio di Sopra Rosso di Montalcino – Tuscany, Italy

contorni

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

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

WAGYU FAT POTATOES » rosemary salt & garlic 12

SHOESTRING FRIES » rosemary salt & truffle aioli 9

MASH POTATO » sea salt & crispy potato 12

dessert

SEA OF HEARTS » dark chocolate & vanilla mousse hearts with pistachio rose petals

DESSERT MATCHING WINE » 2016 Pressing Matters Riesling – Tasmania, Australia

café e digestives

COFFEE

Exclusively roasted by Pino Brescia from Design Roast

ESPRESSO 4

DOUBLE ESPRESSO 5

LONG BLACK 4

MACCHIATO 4

LONG MACCHIATO 4

CAPPUCCINO 4

FLAT WHITE 4

CAFFE LATTE 4

MOCHA 5

HOT CHOCOLATE 5

Milk Lab Soy & Almond milk available upon request – for additional 50c

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 » Piedmonte 28

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

kids 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

FETTUCCINE 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