



candelori's



Like Father Like Son

CANDELORI'S

Father's Day 'Long Lunch'

× *Sun 1 Sept* ×

stuzzichini

SERVED AS SHARING PLATE

SMOKED SALMON MOUSSE BRUSCHETTA » chives | golden beets

primi

CHOOSE ONE OF THE FOLLOWING ENTREES

SYDNEY ROCK OYSTERS » spinach | foir di latte | parmigiano

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

HOUSEMADE GNOCCHI WITH WAGYU VEAL RAGU » cherry tomatoes | garlic | basil

WOODFIRED PIZZA TRUFFLE SALAMI » fior di latte | porcini mushrooms

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

CALAMARI FRITTI » pea tendrils | parmesan pangrattato

secondi

CHOOSE ONE OF THE FOLLOWING MAINS

CONE BAY BARRAMUNDI » cherry truss tomatoes | confit garlic | capers

SLOW BRAISED WAGYU BRISKET » charred cos lettuce | cauliflower puree

WOODROASTED BABY CHICKEN » porcini mushroom | corn | pepperoncini | lemon

CRUMBED EGGPLANT WITH BUFALA MOZZARELLA » pomodoro | provolone | basil **

SPINACH PAPPARDELLE WITH SEAFOOD RAGÙ » scampi | basil | cherry tomatoes

MILK FED BABY VEAL INVOLTINI » goats cheese | grana padano risotto

contorni

OPTIONAL SIDES

MASH POTATO » sea salt & crispy potato 14

ROSEMARY & GARLIC ROYAL BLUE POTATOES » rosemary salt & garlic 14

BABY COS LEAF SALAD » roasted walnuts | white wine vinegar | grated pecorino 16

SHOESTRING FRIES » rosemary salt & truffle aioli 12

dolci

DESSERT SERVED INDIVIDUALLY

PAPA'S SURPRISE » a trio of chocolate crunch slice | limoncello tart | caramel crema

DESSERT MATCHING WINE » 2016 Pressing Matters Riesling – Tasmania, Australia 16

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

Avena, Femet-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

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