

## Casoni.

### Snacks

Oysters - shucked to order 8ea  
*balsamic mignonette* ½ doz 44  
doz 79  
9ea

Akoya - shucked to order  
*finger lime, succulent vinaigrette, salicornia*

Panelle 9ea  
*olives, cherry tomatoes, paprika, capers, cashew curd (v) (gf) (vg)*

Olives 9  
*marinated olives + rosemary (gf) (v) (df)*

White anchovies 13  
*fennel, apple, celery, dill (gf) (df)*

Black garlic sourdough 13  
*miso cultured butter*

Burrata 17  
*burnt apple puree, compressed red cabbage, pickled apple, dill (gf)*

Hiramasa kingfish 25  
*white onion puree, buttermilk dressing, tangelo, dill (df)*

Wagyu tartare 24  
*sundried tomato, sunchoke crispy, coriander seed (gf)*

### Pasta

Reginette 31  
*pesto trapanese, fish floss, almond, artichoke*

Gnocchi 34  
*mushroom ragout, truffle, peas, house teriyaki (v) (gf)*

Tagliatelle 36  
*spanner crab, nerano sauce, nori dust, zucchini scapece*

Bucatini 33  
*guanciale, nduja, tomato, gochujang, fried eschallot dust*

Fusilli 32  
*smoked cherry tomatoes, cavolo nero, ricotta, pangrattato, dill oil (v)x*

### Mains

Angus flat iron 45  
*salsa verde, davidson plum dust, red wine jus (gf)*

Snapper 43  
*celeriac puree, fermented cabbage, nduja, brown butter (gf)*

### Sides

Red oak lettuce & rocket salad 16  
*white pomelo, wild rice, balsamic dressing (gf) (df) (v) (vg)*

Roast peppers 14  
*pangrattato, white balsamic, fish sauce*

### Desserts

Red wine mousse 18  
*chocolate, sponge, masala glaze nashi pear (v) (gf) (vg)*

Pannacotta 23  
*compressed honeydew melon, black sesame coulis, kataifi, sesame seeds (v) (vg) (df)*

Sparkling Water \$4pp

Groups of 6 and above are required to dine on our 'Menu Fisso' and a 10% gratuity applies.

A 10% surcharge applies to all bills on Sundays and public holidays.

Vegetarian - (v) Gluten Free - (gf) Dairy Free - (df) Vegan - (vg)