

SERAFINO

First

Hiramasa kingfish crudo king oyster ceviche, native lime, miso consommé, kelp oil, shiso	24
Autumn on a plate kohlrabi, horseradish snow, Jerusalem artichoke cream, spinach, beetroot & cavollo nero crisps	20
Scallop & Ora king salmon sour dough crisp, cucumber, pickled mustard, buttermilk, cauliflower truffle, lobster oil	24
Onkaparinga venison celeriac, heirloom beetroot, blackberry, jus, chocolate, red vein sorrel	24
Garden leaf maltagliati Maltagliati pasta, King George whiting nage, smoked salmon roe, confit quail egg, lemon aspen oil, ice plant	24

Second

Lenswood Duck Duck breast, green curry leg, yoghurt textures, madras granola, chamomile raisins	36
Paroo kangaroo & gnocchi braised kangaroo tail, beetroot gnocchi, juniper, saltbush, Pyengana cheddar	30
Nomad Farm chicken galantine, glazed wing, congo potato, morels, rhubarb & mountain pepper consommé, anise hyssop	34
Market fish Goolwa pipis, nduja, burnt leek, mussel cream, scampi roe, succulents	38
Serafino's steak Kangarilla beef fillet, duck fat potato gratin, shark tooth jus, horseradish & garden herb butter, onion jam	48

Side

Kipfler potatoes bone marrow, truffle pecorino	12
Carrot & honey roasted heirloom carrots, truffle honey, black sesame	12
Broccolini salsa verde, smoked Taronga almonds, pickled garlic	12
Green beans XO sauce	12

Palate Cleanser

Native lime granita kiwi, buttermilk	4
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SERAFINO

3 course Chef's tasting menu \$ 75

With paired wines \$ 105

5 course Chef's tasting menu \$ 100

With paired wines \$ 145

7 course Chef's tasting menu \$125

With paired wines \$170



Please advise staff of any dietary requirements
15% surcharge applies on public holidays

