

SERAFINO

First

- Squid ink tortellini** 24
Port Broughton blue swimmer crab, corn, garlic, tuile
- Zuppa Pavese** 18
Nomad Farm chicken consommé, 63° egg, sourdough, truffle pecorino, buttermilk, eschalot
- Smoked leeks** 22
asparagus, confit yolk, zucchini, goats curd, pine nuts
- Bruschetta** 20
fiore di burrata, brioche pangrattato, heirloom tomatoes, basil, vincotto, pickled strawberries
- Berkshire pork** 22
calamari, apple, white bean, fennel, golden raisins
- Paroo kangaroo carpaccio** 22
wattle seed, beetroot, chocolate, finger lime pearls, saltbush

Second

- Cotechino & fontina risotto** 28
mascarpone, preserved lemon, sage, spring peas
- Pumpkin** 28
Roquefort foam, sage, caramel, pickled onion, pepitas
- Fettuccine & marron** 34
Kangarilla marron, crustacean oil, fennel, squid ink, Yarra Valley smoked salmon roe
- Veal & prosciutto** 42
taleggio, truffle polenta, moscato, pear, verjuice, sage
- Market fish** 36
spring pea variations, lemon gel, Geraldton wax
- Nomad Farm chicken** 34
smoked potato, kalettes, native thyme jus, hibiscus gel
- Serafino's steak** 48
duck fat potatoes, Sharktooth shiraz jus, burnt eschalot butter, horseradish gremolata

Side

- Kipfler potatoes** 12
buttermilk, truffle pecorino
- Cauliflower** 12
cauliflower puree, Aldinga herbs & leaves
- Broccolini** 12
salsa verde, Taronga almonds, pickled garlic

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

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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



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