

SERAFINO

First

Squid ink tortellini Port Broughton blue swimmer crab, corn, garlic, tuile	24
Kingfish crudo native lime cured kingfish, beetroot, pomegranate, buttermilk, parsley oil	24
Zucchini flower burnt eggplant, sofrito, buckwheat, buerre noisette, smoked tahini	18
Goats cheese panna cotta smoked Taronga almonds, radish, pickled watermelon rind, baby cos	20
Quail egg ravioli ricotta, lemon, guanciale, truffle butter, charred garden leaf, parmesan tuille	22

Second

Duck & pumpkin hay smoked Lenswood duck breast, pumpkin, vanilla, schezuan, davidson plum, endive	34
Lamb & daikon braised Hay Valley lamb neck, burnt onion, brik heirloom carrot, chard	34
Frutti di Mare smoked eel, bug tail, local squid, leather jacket cheek, tomato consommé, paprika, Yarra Valley smoked salmon roe	36
Nomad Farm Chicken black pudding, sweetcorn polenta, fungi, black truffle sauce, genoa figs	36
Market fish daikon, kombu gel, xo beans, buttermilk, nori	36
Spaghetti & nasturtium house made spaghetti, nasturtium, summer squash, macadamia, pickled pear, Pyengana cheddar	28
Serafino's steak duck fat potatoes, Sharktooth shiraz jus, burnt eschalot butter, horseradish gremolata	48

Side

Kipfler potatoes bone marrow, truffle pecorino	12
Asparagus & peaches asparagus, radish, roasted peach, smoked blue cheese	12
Broccolini salsa verde, Taronga almonds, pickled garlic	12

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