

# CUCINA PORTO

## APERITIVI

<b>Natural Oysters</b> <i>With shalott &amp; cabernet vinegar or White balsamic, chive &amp; pepper or Rum &amp; lime granita, mint</i>	7 ea
<b>Oyster Degustation</b> <i>½ dozen oyster, 2 natural, 2 white balsamic, 2 rum &amp; lime granita</i>	42
<b>Olives</b> <i>Rosemary, chilli, garlic</i>	10
<b>Stone Baked Bread</b> <i>Olive tapenade, extra virgin olive oil</i>	12
<b>Rosemary Schiacciata</b> <i>Garlic &amp; rosemary flat bread, balsamic vinegar</i>	12
<b>Prosciutto Crudo</b> <i>22 months Parma prosciutto</i>	16
<b>Bresaola</b> <i>Italian cured beef, balsamic vinegar</i>	14
<b>Ham</b> <i>Brined &amp; wood-smoked</i>	13
<b>Marinated Tomato</b> <i>Spicy pork sausage, cherry tomato</i>	12
<b>Burrata</b> <i>Pistachio pesto, 'nduja crumb</i>	19
<b>King Prawn</b> <i>Mooloolaba king prawn, Aperol butter, 'nduja crumb</i>	13 ea

## ANTIPASTI

<b>Baked Aromatic Ricotta &amp; Barbabietola</b> <i>Baked ricotta, house-pickled beetroot, dehydrated zucchini</i>	26
<b>Cauliflower Crisp</b> <i>Labneh, paprika, red elk</i>	18
<b>Fichi e Speck Agrodolce</b> <i>Sweet &amp; sour fig, speck, goat's cheese, mache salad</i>	27
<b>Kingfish Crudo</b> <i>Fermented tomato &amp; balsamic dressing, pickled radish</i>	28
<b>Calamari Fritto</b> <i>Black garlic mayonnaise, lemon</i>	24

## PASTA

<b>Linguine ai Frutti di Mare</b> <i>Mussel, prawn, rockling, calamari, white wine</i>	32
<b>Tagliolini Nero ai Gamberi</b> <i>Squid ink tagliolini, prawn, cime di rapa, sugar plum tomato, white wine</i>	32
<b>Schiaffoni al Ragù</b> <i>Slow-cooked beef &amp; lamb ragu, rosemary, aged parmesan</i>	31
<b>Casarecce Prosciutto e Gorgonzola</b> <i>Braised Parma prosciutto, gorgonzola sauce, cream, hazelnut, white wine</i>	31
<b>Tortelloni Porcini</b> <i>Porcini cream, oyster mushrooms, aged parmesan, crispy sage</i>	36
<b>Raviolacci Spinach</b> <i>Fresh sugar plum tomato sauce, salted ricotta, basil leaves</i>	34

## SECONDI

<b>Pesce Spada</b> <i>200g Swordfish, spicy Sicilian peperonata</i>	38
<b>Crumbed Veal</b> <i>Frisée salad, gremolata, parmesan</i>	39
<b>270+ Day Black Angus Striploin</b> <i>250g Black Onyx beef striploin, tarragon sauce, king brown mushroom</i>	65

## CONTORNI

<b>Mixed Garden Salad</b> <i>Baby cos, frisée, chardonnay dressing</i>	14
<b>Radicchio Lettuce Panzanella</b> <i>Cucumber, tomato, heirloom carrot, lemon balsamic dressing</i>	14
<b>Asparagus</b> <i>Crumbled goat cheese, mint, black olives, paprika and balsamic dressing</i>	16
<b>Crispy Chips</b> <i>Maldon Sea salt</i>	12

## SECONDI PER DUE SERVES 2

<b>1kg Fiorentina</b> <i>MBS4+ grass-fed T-bone, salsa verde</i>	185
<b>700g Lamb Shoulder al Cartoccio</b> <i>Slow-cooked lamb shoulder, red wine sauce, mint</i>	75

## PIZZA ROSSA

<b>Buffalo Margherita</b> <i>Tomato, buffalo mozzarella, basil</i>	24
<b>Ortolana</b> <i>Tomato, fior di latte, eggplant, zucchini, capsicum, goat cheese, fresh oregano</i>	27
<b>Salsiccia</b> <i>Tomato, fior di latte, pork &amp; fennel sausage, artichokes, red capsicum, 'nduja</i>	28
<b>Pepperoni</b> <i>Tomato, fior di latte, mild pepperoni</i>	26
<b>Crudaiola</b> <i>Tomato, rocket, Parma prosciutto, stracciatella, cherry tomato</i>	29
<b>Capricciosa</b> <i>Tomato, fior di latte, ham, mushroom, artichoke, olive</i>	28
<b>Gamberi</b> <i>Tomato, fior di latte, prawn, rocket, spicy crumb</i>	28
<b>Pollo</b> <i>Tomato, fior di latte, marinated chicken, red onion, olive, chive</i>	26

## PIZZA BIANCA

<b>Quattro Formaggi</b> <i>Fior di latte, gorgonzola, smoked scamorza, parmesan, walnut</i>	26
<b>Melanzane</b> <i>Fior di latte, taleggio, olives, salted ricotta, basil</i>	28
<b>Add gluten free base to any pizza</b>	9