

# CAFFE FERNET

## STARTERS

- Salumi** - cured meats, grain mustard & pickles 38
- Cheese** - artisanal cheese, pumpkin seed & marmalade 34
- Mixed Salumi & Cheese** - chef's selection with accoutrements 65
- Melon & Parma Ham** - aged 30 months 24
- Rosemary Focaccia\*** - tomato & yuzu butter 14
- Marinated Sicilian Olives\*** 14

## SMALL PLATES

- House Ricotta\*** - honey pecan, lemon thyme, sourdough 23
- Burrata\*** - strawberry, tomato, almond crumble 29
- Fennel & Orange\*** - candied walnut, creamy feta 21
- Cauliflower\*** - charred eggplant, shallot vinegar, pine nut 24
- Crispy Smashed Potatoes\*** - truffle aioli, parmesan, green onion 21
- Sirloin Tartare** - sunchoke, capers, brown anchovy aioli 34
- Fritto Misto** - calamari, tiger prawn, harissa aioli 30
- Fremantle Octopus** - legumes, zucchini fritti, salsa verde 36

## PASTA

- Tagliatelle Wagyu Beef** - ribeye, shimeji, porcini jus 45
- Rigatoni alla Gricia** - guanciale, parma ham stock, fiore sardo 32
- Lumache Spicy Vodka** - pork sausage, onions, calabrian chili 32
- Mafaldine Cacio e Pepe\*** - parmesan, pecorino, peppercorns 29

## LARGE PLATES

- Chicken Milanese** - marinated beetroot, wild arugula, porcini aioli 42
- Seabass Livornese** - salted anchovy, olives, tomato sugo, crouton 46
- Berkshire Pork Chop** - buttermilk whey, lemon, trout caviar 64

## DESSERT

- Classic Tiramisu** - espresso, dark rum, mascarpone 18
- Orange Olive Oil Cake** - golden raisin, whipped cream 16

\*Vegetarian | We serve 100% GMO free pasta  
Prices are subject to service charge and GST  
One check per party and a maximum of 4 credits cards please