

CAFFE FERNET

GLUTEN-FREE MENU

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
- Marinated Sicilian Olives*** 14

SMALL PLATES

- House Ricotta*** - honey pecan, lemon thyme, sourdough 23
- Burrata*** - strawberry, tomato, pine nut 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
- Fremantle Octopus** - legumes, zucchini fritti, salsa verde 36

PASTA

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

LARGE PLATES

- Seabass Livornese** - salted anchovy, olives, tomato sugo 46

*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