

# ASSAGGI

SMALL BITES

Natural freshly shucked **oysters** 3pcs / 16

**Kingfish crudo**, mojito dressing, baby fennel, dill, chilli, black sesame tuile, Cetara's colatura / 29

*Lantieri Franciacorta Cuvée Brut Lombardy, Italy 21*

**Wagyu carpaccio**, parmesan crisp, porcini salt, pickled mushrooms / 29

**Burrata**, prosciutto di Parma, cherry tomatoes, basil salad / 27

**Cured meat**, bresaola, coppa, prosciutto, salami, olives, marinated prosciutto cubes, parmesan krumiri / 35

Beetroot & grapefruit Malfi gin **cured salmon**, cucumber, pickled red onions, horseradish cream, pepper crisp / 27

**Shark Bay scampi**, Malfi gin, orange, almond, watercress / 32

*Pala I Fiori Vermentino Sardinia, Italy 14*

Fried **quail**, pickled red cabbage, mustard fruits, vincotto / 34

Fried **eggplant** involtini, ricotta, spinach, smoked scamorza (v) / 21

*Barone Ricasoli Chianti Tuscany, Italy 13*

Fried **calamari**, balsamic aioli / 25

**Venison** backstrap, Jerusalem artichokes, beetroot purée, red wine sauce / 33

**Scallops**, cauliflower purée, blood orange dust, black olive soil, black sesame tuile / 27

**Pizzoccheri**, borlotti beans, pancetta, Piave cheese / 26

**Gnocchi** quattro formaggi - gorgonzola, parmesan, pecorino, asiago / 25

**Agnolotti**, ricotta, truffle, beef cheek ragu / 24

**Ravioli**, porcini mushrooms, duck / 27

*Le Ragnaie Brunello di Montalcino Tuscany, Italy 75ml 40 / 150ml 75*

Scarlet prawns **risotto**, prosecco, lemon marinated zucchini, stracciatella cheese, black lime dust / 30

White **sourdough** boule, butter, olive oil, balsamic vinegar / 10

## CARNE

MEAT

**Southwest lamb cutlets**, pistachio & bread crumb, tuscan herbs, provolone, pickled cabbage 250g / 44 | 500g / 80

*Le Ragnaie Brunello di Montalcino Tuscany, Italy 75ml 40 / 150ml 75*

Seared **duck breast**, lampascioni onions, spinach, almond tuile, marsala, vincotto sauce / 45

**Filetto Al Balsamico**

200g Black Angus **beef fillet**, parmesan potato cake, wild mushrooms, sautéed spinach, balsamic beef jus / 64

*Pio Cesare Barolo Piedmont, Italy 75ml 32 / 150ml 60*

**Chicken** diavola, roasted capsicum, chicken jus, broccolini, bergamot gel / 40

**Pork ribs** plate, figs, aceto balsamico di Modena glaze 500g / 48

**Bistecca Fiorentina**

Margaret River **beef T-Bone**, 100 days grainfed 1kg / 125

*Henschke 'Keyneton Euphonium' Shiraz Cabernet Barossa Valley, SA 26*

Paccheri pasta, **lamb** salmi, rosemary, pecorino / 42

## PESCE

FISH

**Woodfired octopus**, potatoes, olives, lemon, friggittelli 400g / 55

*Cantine Prà Soave Classico 'Otto' Garganega Veneto, Italy 20*

Northwest woodfired king **prawns**, lemon, garlic, pangrattato 3pcs / 39 | 6pcs / 72

Pan-fried premium **fish fillet** of the day, braised leeks, sautéed asparagus, salsa verde 180g / 52

Squid ink **spaghetti**, blue swimmer crab, chilli, garlic, bottarga / 46

Porcini crusted **toothfish**, confit cherry tomatoes, fresh basil, black garlic gel / 66

## WA BLACK TRUFFLE

**Beef & lobster tartare**, fig compote, black olive, 92 hours cured egg, truffle crisp / 37

Seared **scallops**, samphire & basil purée, Jerusalem artichokes, black sesame, truffle / 32

Cacio di bosco **palotte**, Napolitana sauce, truffle / 24

Add freshly shaved Stonebarn Trufflerie Manjimup truffle to any of your favourite dishes - 1 gram for \$5

**WA Black Truffle Set Menu** / 249 per person

**Experience Menu** / 99 per person

**Premium Experience Menu** / 149 per person

**Wine Pairing** / 40 per person

## CONTORNI

SIDE DISHES

Premium Italian **mushrooms**, WA cultured butter, thyme, garlic (v) / 25

**Broccolini**, chilli, garlic (v) / 18

Rosemary garlic **potatoes** (v) / 16

Honey glazed **carrots**, provola fondue, pine nuts, sage (v) / 17

Palermo style **artichoke** caponata (v) / 16

**Rocket** salad, pear, parmesan, balsamic vinegar (v) / 16

## DOLCE

DESSERT

**Tiramisu** - coffee, mascarpone cheese, cocoa powder / 19

Vanilla **pannacotta**, berry compote / 19

Limoncello **caprese cake**, Sicilian pistachio ice cream, saffron gel / 22

**Chocolate indulgence**

70% Valrhona dark chocolate, rosemary oil mousse, strawberries, nut praline, watermelon sorbet / 19

**Crostata di frutta**

Fruit tart, vanilla bean custard, kiwi, blueberries, peach, mandarin, chamomile, vanilla ice cream / 20

**A selection of cheeses**, fig jam, crackers, mixed nuts, honey / 24

(v) Vegetarian | **M** Signature Dish | *W* Wine Pairing by Glass

Please note that credit card payments incur a service fee of 1.15%.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Please note that our products either contain or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

MODO·MIO  
CUCINA ITALIANA