

CRICCA

\$115 per person

Min 2 pax, required for tables 6+

WOOD FIRED OYSTER • PANCETTA • KOMBU
PUMPKIN • GORGONZOLA • LOCAL HONEY
CURED HIRAMASA KINGFISH • CAPERS • GARLIC

WOOD FIRED BREAD
AFFETTATI MISTI • HOUSE PICKLES
STRACCIATELLA • CHARRED HEIRLOOM TOMATO • BASIL

CASARECCE • PESTO • ROASTED TOMATO

DRY AGED DUCK BREAST • BEETROOT • CHERRY
DUCK FAT POTATO TERRINE • PEPERONATA
COS SALAD • LEMON MYRTLE • FENNEL

BAUMKUCHEN • CHERRY • BURNT HONEY

DULCE DE LECHE SHORTBREAD

CRICCA

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| WOOD FIRED BREAD | 12 |
| FRESH SYDNEY ROCK OYSTER • SHISO • LEMON MYRTLE | 7EA |
| WOOD FIRED OYSTER • OUR PANCETTA • KOMBU VINAIGRETTE | 9EA |
| WHITE ANCHOVIES • BRIOCHE • BURNT CHILLI BUTTER | 8EA |
| SALSICCIA SARDA FINOCCHIETTO | 12 |
| NATIVE SALAMI FREE RANGE | 14 |
| PURE BRED BLACK ANGUS BRESAOLA | 15 |
| STRACCIATELLA DI BUFALA • CHARRED HEIRLOOM TOMATO • BASIL | 18 |
| BEEF TARTARE • WOOD ROASTED BONE MARROW • POTATO • TENDON | 28 |
| CURED HIRAMASA KINGFISH • GARLIC • CAPERS | 32 |
| PORK BELLY LECHON KAWALI • AGRODOLCE | 26 |
| WOOD ROASTED PRAWNS • CHARCUTERIE XO | 38 |
| CARAMELISED LEEK RAVIOLI | 30 |
| CASARECCE • PESTO • ROASTED TOMATO | 30 |
| BIGOLI ALLA GRICIA | 32 |
| CHARCOAL BARRAMUNDI • BROWN BUTTER • CAPERS | 36 |
| AGED PORK CHOP • BLACK GARLIC • SAUCE CHARCUTERIE • SAGE | 48 |
| DRY AGED DUCK BREAST • BEETROOT • CHERRY | 56 |
| BONE IN RIBEYE MS3-4 PURE BLACK ANGUS • CONDIMENTS 1KG -1.1KG (ask staff for sizes) | 18 PER 100G |
| DUCK FAT POTATO TERRINE • PEPERONATA | 18 |
| WOOD ROASTED BABY CARROTS • CARROT XO • YOGHURT | 16 |
| COS SALAD • LEMON MYRTLE • FENNEL | 12 |