

CRICCA

\$110 per person

Min 2 pax, required for tables 6+

**WOOD FIRED OYSTER • PANCETTA • KOMBU
PUMPKIN • GORGONZOLA • LOCAL HONEY
CURED HIRAMASA KINGFISH • KUMQUAT**

WOOD FIRED BREAD

AFFETTATI MISTI

STRACCIATELLA • HEIRLOOM TOMATO • BASIL

RICOTTA GNOCCHI • PESTO GENOVESE

DRY AGED DUCK BREAST • BEETROOT • CHERRY

DUCK FAT POTATO TERRINE • CARBONARA

STRAWBERRY • TRES LECHEs • CARAMELISED CREAM

CHOCOLATE • CHERRY

**THIS MENU IS AN EXAMPLE AND SUBJECT TO CHANGE*
1% surcharge on all card payments | 10% Weekend Surcharge*

CRICCA

WOOD FIRED BREAD	12
1/2 DOZEN FRESH SYDNEY ROCK OYSTERS • SHISO • LEMON MYRTLE	35
WOOD FIRED OYSTER • OUR PANCETTA • KOMBU VINAIGRETTE	9EA
WHITE ANCHOVIES • BRIOCHE • BURNT CHILLI BUTTER	8EA
PORK CHEEK CROQUETTE • YOGHURT • WILD FENNEL POLLEN	8EA
STRACCIATELLA DI BUFALA • HERILOOM TOMATO • BASIL	18
AFFETTATI MISTI • HOUSE PICKLES	26
BEEF TARTARE • WOOD ROASTED BONE MARROW	28
CURED HIRAMASA KINGFISH • KUMQUAT	32
BBQ KINGFISH COLLAR • BLACK GARLIC • LOCAL HONEY	34
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RICOTTA GNOCCHI • PESTO GENOVESE • ROASTED TOMATO	32
ORECCHIETTE • SALSICCIA • CIME DI RAPA	36
CHARCOAL BARRAMUNDI • BROWN BUTTER • TARRAGON	42
DRY AGED DUCK BREAST • BEETROOT • CHERRY	54
LAMB RACK • JUS GRAS • HERB SALAD	58
BISTECCA ALLA FIORENTINA 1.1KG	160
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DUCK FAT POTATO TERRINE • CARBONARA	18
WOOD FIRED GREEN BEANS • PARM • FERMENTED BULL HORN PEPPER	16
COS SALAD • LEMON MYRTLE • FENNEL	12

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