

# CRICCA

\$110 per person

Min 2 pax, required for tables 6+

Add WA fresh black truffle + \$40pp

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

WOOD FIRED BREAD  
AFFETTATI MISTI  
STRACCIATELLA • HEIRLOOM TOMATO • BASIL

PUMPKIN RAVIOLI • PANGRATTATO

DRY AGED DUCK BREAST • BEETROOT • BLACK GRAPE  
DUCK FAT POTATO TERRINE • PEPERONATA

CASTAGNACCIO • PERSIMMON • MANDARIN • ROSEMARY

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 CROQUETTE • NDUJA • FINGER LIME	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
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PUMPKIN RAVIOLI • PANGRATTATO • SAGE	32
BIGOLI CARBONARA • WA FRESH BLACK TRUFFLE	42
CHARCOAL BARRAMUNDI • BROWN BUTTER • CAPERS	36
AGED PORK CHOP • BLACK GARLIC • SAUCE CHARCUTERIE • SAGE	48
DRY AGED DUCK BREAST • BEETROOT • BLACK GRAPE	54
DRY AGED BONE IN RIB EYE MS3+ • CONDIMENTS • APPROX 600g - 700G	15 PER 100G
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DUCK FAT POTATO TERRINE • PEPERONATA	18
GREEN BEANS • PARM • FERMENTED BULL HORN PEPPER	16
COS SALAD • LEMON MYRTLE • FENNEL	12

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