

CRICCA

\$130pp

Min 2 pax, required for tables 6+

Add matching wines \$75pp

**WOOD FIRED OYSTER • PANCETTA • KOMBU
PUMPKIN • GORGONZOLA • LOCAL HONEY
BEEF TARTARE ALLA PUTTANESCA
CURED HIRAMASA KINGFISH • CAPERS • GARLIC**
NV Extra dry Farina Prosecco DOC, Treviso IT

**WOOD FIRED BREAD
AFFETTATI MISTI • HOUSE PICKLES
STRACCIATELLA • BEETROOT**
2022 Ottomani Toscano Bianco IGT, Tuscany IT

CASARECCE • PESTO • ROASTED TOMATO
2022 Wiegner Elisena Fiano, Sicily IT

**DRY AGED DUCK BREAST • BEETROOT • BLACK GRAPE
DUCK FAT POTATO TERRINE • PEPPERONATA
COS SALAD • LEMON MYRTLE • FENNEL**
2022 Adalia Valpolicella DOC, Veneto IT

**WOOD FIRED BANANA • MANDARIN • LEMON THYME
DULCE DE LECHE SHORTBREAD**
2020 Funaro Passito IGP, Sicily IT

CRICCA

FRESH SYDNEY ROCK OYSTER • SHISO • LEMON MYRTLE	7EA
WOOD FIRED OYSTER • OUR PANCETTA • KOMBU VINAIGRETTE	9EA
WHITE ANCHOVIES • BRIOCHE • BURNT CHILLI BUTTER	8EA
WOOD FIRED BREAD	12
STRACCIATELLA DI BUFALA • CHARRED HEIRLOOM TOMATO • BASIL	18
SALSICCIA SARDA FINOCCHIETTO	12
BLACK ANGUS BRESAOLA	15
BEEF TARTARE ALLA PUTTANESCA • WOOD ROASTED BONE MARROW	30
CURED HIRAMASA KINGFISH • GARLIC • CAPERS	32
CASARECCE • PESTO • ROASTED TOMATO	30
OX TAIL RAGU • PAPPARDELLE	35
CHARCOAL BARRAMUNDI • BROWN BUTTER • CAPERS	36
DRY AGED PORK CHOP • BLACK GARLIC • SAUCE CHARCUTERIE	48
MS 4+ WAGYU BONE IN RIBEYE • CONDIMENTS APPROX 1.2KG (ASK STAFF FOR SIZES)	20 PER 100G
DUCK FAT POTATO TERRINE • PEPPERONATA	18
WOOD ROASTED BABY CARROTS • CARROT XO • YOGHURT	16
COS SALAD • LEMON MYRTLE • FENNEL	12