

# CRICCA

WOOD FIRED BREAD	10
1/2 DOZEN FRESH PACIFIC OYSTERS • LEMON MYRTLE • FINGERLIME	35
WOOD FIRED OYSTER • OUR PANCETTA • KOMBU VINAIGRETTE	8EA
OLIVE ASCOLANE • CONFIT GARLIC AOLI	16
STRACCIATELLA DI BUFALA • HEIRLOOM TOMATO • BASIL	18
WHITE ANCHOVIES • DILL BREURRE NOISETTE • CAPERS • ESCHALOT	20
AFFETTATI MISTI • HOUSE PICKLES	26
BEEF TARTARE • WOOD ROASTED BONE MARROW	26
CURED HIRAMASA KINGFISH • ROAST CHICKEN • TOMATO	32
WOOD FIRED NORTH QLD KING PRAWNS • CHARCUTERIE XO	32
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WOOD ROASTED PUMPKIN RAVIOLI • RICOTTA • PANGRATTATO	32
CHICCHE ALLA GRICIA • WA BLACK TRUFFLE	46
CHARCOAL BARRAMUNDI • CONFIT TOMATO • POTATO	38
DRY AGED PORK CHOP • BLACK GARLIC • ONION • CALAMANSI	48
DRY AGED DUCK BREAST • CHICKPEA MISO • CABBAGE	50
5 WEEKS DRY AGED BISTECCA ALLA FIORENTINA 1.1KG	150
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DUCK FAT POTATO TERRINE • CARBONARA	18
JERUSALEM ARTICHOKE • LEMON THYME • REGGIANO	16
COS SALAD • LEMON MYRTLE • FENNEL • PANE CARASAU	12

**\*THIS MENU IS AN EXAMPLE AND SUBJECT TO CHANGE\***

*1% surcharge on all card payments | 10% Weekend Surcharge*

# CRICCA

*Set sharing menu*

*\$110 per person*

*Min 2 pax, required for tables 6+*

**WOOD FIRED OYSTER • PANCETTA • KOMBU  
PUMPKIN • GORGONZOLA • LOCAL HONEY  
CURED HIRAMASA KINGFISH • TOMATO • ROAST CHICKEN**

**WOOD FIRED BREAD  
AFFETTATI MISTI  
STRACCIATELLA • HEIRLOOM TOMATO • BASIL**

**WOOD FIRED PUMPKIN RAVIOLI • PANGRATTATO**

**DRY AGED DUCK BREAST • CHICKPEA MISO • CABBAGE  
DUCK FAT POTATO TERRINE • CARBONARA**

**CARAMELIZED APPLE • ALMOND • TRUFFLE ICE CREAM**

**DULCE DE LECHE MELTING MOMENT**

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