

MISTER BIANCO

LA CARRELLATA CHEF'S MENU 89PP

Let the chef choose, from snacks through to dessert, requires whole table participation. Most dietary requirements can be catered for

Add an alcoholic beverage match + 65PP

BREADS, BITES + SNACKS

Focaccia, beetroot romesco + smoked olive oil, per piece 7

Sfincione: Tomato, chilli + mozzarella, per piece 11

Caramelised onion, garlic + scamorza, per piece 11

Add your choice of salumi +6

Salumi + house giardiniera:

Mortadella 9 Bresaola 11 Wild boar salami 12 San Daniele prosciutto 13

Olives, marinated in vermouth + orange 12

Appellation oysters + melon granita, 6 for 36 OR a baker's dozen for 72

Ham hock croquettes + apple relish, per piece 8

Potato rosti + salted cod, per piece 10

Stracciatella + pickled mushroom 14

Semolina dusted school prawns + aioli 15

Tuna crudo, garlic cream + new season spring greens 28

Roasted sweet peppers, basil + burrata 22

Zucchini flowers + black truffle honey 25

Sardines agrodolce, pinenuts + green olives 23

Poached calamari, paprika emulsion, chorizo + potato 28

Raw beef, gruyere custard, cured egg yolk + housemade crisps 28

SECONDI

Potato gnocchi, asparagus, sugar snap peas + goat's curd 33

Saffron spaghetti, prawns, lemon butter + bottarga 36

Tortellini "piadina", squacquerone, rocket, parmesan + prosciutto 35

Pappardelle, tomato braised osso buco 34

Eggplant cotoletta, cherry tomato + mozzarella 33

Wagyu beef cheeks, cauliflower + red wine 48

Duck breast, sausage + beetroot 48

WOOD FIRE GRILL

Market fish, brown butter + pinenuts MP

Slow cooked and grilled porchetta for 2, salsa verde + your choice of 2 sides 84

200g Sher wagyu sirloin 68

220g Angus eye fillet 60

400g Rib eye 58

with your choice of: bianco butter salsa verde peppercorn sauce horseradish jus

CONTORNI

Cos wedge, chopped egg salad, speck + parmesan 16

Mixed leaves + orange vinaigrette 13

House chips + smoked salt 15

Green beans + white anchovies 15

Roasted baby beets, turnips + hazelnuts 16

Cime di rapa, confit garlic + pangrattato 16



Please advise your waiter of any allergies, preferences and dietary requirements. Whilst we do our best to ensure our guests safety, we cannot guarantee items will be free from cross contamination.

MISTER BIANCO

DESSERT

Mister Bianco tiramisu	17
Chocolate fondant + pistachio gelato	19
Coconut panna cotta, strawberry syrup, fresh berries + basil	19
Gelato, 3 scoops	16
Affogato - St Ali espresso + vanilla gelato	11
add your choice of liqueur +7	
Cheese + accompaniments, from our trolley, ask for today's selection	MP

COCKTAILS

Coffee cocktail by Loro - cold brew, tonka bean + orange	23
Sgroppino - limoncello, vodka, lemon sorbet + prosecco	21
Amaro sgroppino - amaro averna + lemon sorbet	21

WINE

2022 Sarracco Moscato d'Asti, Piedmont	13
2021 Frogmore Creek iced riesling, Coal River Tas	14

Please ask for a full list of digestivi, amari, liquori, grappa + whisky

Please advise your waiter of any allergies, preferences and dietary requirements. Whilst we do our best to ensure our guests safety, we cannot guarantee items will be free from cross contamination.

