DOLCE

Mister Bianco Tiramisu al Carrello - coffee, mascarpone and savoiardi (VG)	23
Cannolo d'Oro- golden cannoli filled with cherry ripe inspired cream	20
Crema Catalana - burnt vanilla custard and caramelised blood orange	21
Lemon Delice – lemon mousse with seasonal berries and citrus sorbet	20
Gelato del Giorno - today's selection in 2 or 3 scoops	14/16
Mousse al Ferrero Rocher con Cuore di Frangelico (**Joe's Ferrero Rocher)** Chocolate and hazelnut mousse, Frangelico centre, roasted hazelnut praline and dark chocolate glaze (page 183 of Joe's Siciliano cookbook*)	23
Affogato - St. Ali espresso + vanilla gelato - *add your choice of liqueur +9* (GF)	12

FORMAGGI

Formaggio del Giorno - cheese of the day, house-made pumpkin mostarda	19

*Please ask your server today if you would like to purchase one of Joe's cookbooks

V - Vegan
VO - Vegan option
NFO - Nut free option

GF - Gluten Free
GFO - Gluten Free option
A – Australian seafood

VG - Vegetarian
VGO - Vegetarian option
I – Imported seafood

DF - Dairy Free
DF - Dairy Free option
M – mixed origin

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

MISTER BIANCO

DID YOU KNOW...

...that Misterbianco is a town in Sicilia which rises a few kilometers from Catania, on the southern slopes of the imposing Mount Etna volcano and is surrounded by the rich lands of the valleys planted with vineyards and olive groves.

The town is crossed by lava flows from the 1669 eruption that destroyed the ancient settlement. Its buried remains can still be seen in the archaeological area of Campanarazzu.

Chef and owner Joe chose the name Mister Bianco because it lies between his family's Sicilian origins: Mum Maria from Messina and Dad Salvatore from Ragusa.

MISTER BIANCO

STUZZICHINI

Rosetta Sicliano - our house pull-apart bread with Pippo's flavoured butter 17

Ostriche - freshly shucked oysters with shallot + red wine vinaigrette (DF, GF, A) 7ea

Prosciutto di San Daniele - 18month San Daniele prosciutto with Sicilian olives (GFO) (DF, GF) 26

Olive Ascolane - crisp crumbed olives filled with veal and Parmigiano (V, DF, GF) 23

Crocchè di Patate e Mozzarella (2pc) - potato and mozzarella croquettes with preserved lemon aioli 21

ANTIPASTI

Burrata Primavera- creamy burrata, pea pesto, lemon, fresh peas, mint and grilled crostini (VG) 33

Tonno alla Puttanesca – yellowfin tuna crudo, capers, tomato, white anchovies, bottarga, (A) 35

Asparagi Bianchi – poached white asparagus, black garlic aioli, soft egg and parmesan (VG) 33

Fiori di Zucca Ripieni – zucchini flowers filled with mozzarella, tomato fondue, zucchini and basil (VG) 32

MISTER BIANCO

PASTA FATTA IN CASA

Pappardelle di Manzo – pappardelle, braised wagyu ragù + mortadella pangrattato (GFO) 40

Cavatelli alla Norma – cavatelli, eggplant, tomato sugo , basil and crispy parmesan (GFO) 39

Gnocchi di Patate con le Cozze - potato gnocchi, mussels, saffron spring minestrone (GF) 40

SECONDI

Petto d'Anatra alla Brace - duck breast, broad bean puree, pistachio, saltbush and fig jus 57

Filetto di Manzo alla Siciliana - eye fillet, smoked eggplant bell pepper 'budino', Marsala jus 58

Barramundi - pan-fried barramundi, heirloom carrots, saffron 'gauzzetto' and lemon verbena (A) 57

CONTORNI

Insalata Verde – baby cos, rocket, soft herbs, shaved fennel and lemon dressing 20

Insalata di pomodori e cetrioli – salad of ox heart tomatoes, cucumber and ricotta salata 20

Patatine Fritte - hand-cut Dobson potatoes, rosemary salt (VG, GF, DF) 20

Broccolini alla griglia – bbq broccolini, sweet and sour onion, sliced pear 20

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