

Tables of 6 people + **Require Set Sharing Menu. Please visit second page.**

## ACS GASTRONOMIA ITALIANA

ACS sourdough focaccia, black garlic, smoke butter	8
Live Sydney rock oysters, finger lime, lemon myrtle 8ea or ½ doz	45

### ~ entrée

Castelvetrano green olives	14
ACS charcuterie selection	26
Buffalo mozzarella, figs, pear, truffle honey	25
Beef carpaccio, tonnato, cumquat, parsley	25
White Sicilian anchovies, brown butter, eschalot, dill	23
Fried school prawns, herb emulsion	25
Cozze e vongole, ginger, garlic, chives	23
Cured hiramasa kingfish, roasted tomato oil, spring peas	32

### ~ main

Fettuccine braised lamb shoulder ragu	32
Black ink tagliolini pasta, crab, tomato, bottarga	34
Gnocchi, pesto calabrese, stracciatella	34
Duck leg confit, cavolfiore, eschalot, saffron	35
Whole barramundi over charcoal, fregula, fermented cabbage	46
<b>3-week dry aged Bistecca Fiorentina (1kg)</b>	<b>150</b>

### ~ side

Crispy désirée potato, pecorino Romana	15
Broccoletti, cabbage puree chickpea miso	15
Cos Salad, lemon myrtle, fennel	13

*1% surcharge on all card payments | 10% surcharge applicable weekends*

## *Set Sharing Menu 110pp*

Minimum 2 ppl

Required tables 6 ppl +

*Add live Sydney rock oysters with finger lime and  
Lemon myrtle 8 ea or ½ doz 45*

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Oliva ascolana • herb emulsion

Mushroom tartufata • Salted egg Toast

Sydney rock oyster • finger lime and lemon myrtle

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ACS sourdough focaccia • black garlic • smoked butter

ACS charcutarie selection

Buffalo mozzarella • figs • pear • truffle honey

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North Queensland king prawn • prawn butter

Cos salad • Lemon myrtle • fennel •

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Paesani pasta • duck ragout • porcini

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Tiramisu ice cream sandwich • white chocolate • hazelnut

Lemon curd petit four