

A LA CARTE

BRUNELLO

HOUSE MADE BREAD

Freshly Made Organic Sourdough, Smoked Pepe Saya Butter, Arbequina Olive Oil (G,D) 6

APPETISERS

Marinated Mediterranean Olives, Cinnamon, Citrus, Chilli, Sweet Paprika, Thyme (FM) 8

Suckling Pig Bun, Crackling, Kohlrabi Kraut, Pickled Red Onion, Home Made Chili-Peanut Oil, Fresh Coriander (D, FM, N, G) 14

Croquetas De Jamon Serrano (G) (D) (FM) 16

Lightly Fried Eggplants, Sesame, Lime Zest, Chilly, Smoked Goat's Cheese, Pomegranate Molasses, Thai Basil (D) 20

Steak Tartare, Olives & Anchovies Garum, Horseradish Snow, Chips Soufle, Bone Marrow (Add Caviar 5g / 18) (FM, G, GFO) 22

BBQ Merimbula Rock Oysters, Home Made Ponzu, Finger Limes, Shiso (6/12) / NATURAL (SE) 24/48

Please advise us of any dietary requirements.

Contains: G - Gluten | N - Nut | D - Dairy | FM - FodMap | SE - Seafood | GFO - Gluten Free Option | DFO - Dairy Free Option

ENTRÉES

| | |
|---|----|
| Pappardelle Glazed in Burnt Butter, Roast Aubergine, Chestnut Cremeux, Parmigiano Cappuccino, Pine Mushrooms, Black Garlic, Blood Orange (D, FM, G) | 26 |
| Grilled Fremantle Octopus, Potato Foam, Smoked Paprika Sand, Samphire (FM, D, SE) | 28 |
| Sous Vide Smoked Aged Duck Breast, Foie Praline Bonbon Kikos, Onion Sponge, Plum Glace, Bock Choy (FM, G, GFO) | 32 |
| Alaskan King Crab & Avocado Cannelloni, Nut Emulsion, Wasabi Cloud, Sour Cream, Scampi Caviar, Lemon Balm Gel, Dill Oil (D, N) | 34 |
| Chargrilled WA Marron, Bisque, Ginger Gel, Green Curry, Coconut & Peanut Ice-Cream (FM, SE) | 35 |

MAINS

| | |
|--|-----------------------|
| Charcoal Roasted Heirloom Beetroots Wellington, Leeks, Molasses Glace, Pickled Apple, Spinach Emulsion, Macadamia Ajo Blanco Sorbet (FM, G, D) | 38 |
| Lamb Neck "A La Royale", Mushroom Duxelles, Sweet Potato, Pine Nut, Apricot, Truffled Jerusalem Artichoke, Lamb Demiglace (FM, D) | 45 |
| Pan Seared John Dory, Escabeche Mussel, Saffron Gnocchi, Char-grilled Fennel, Romesco Sauce (N, FM, SE) | 49 |
| Chargrilled Dry Aged Black Angus MS+4 Scotch Fillet, Australian Native Seeds Rub, Caramelised Quince, Madeira Jus (FM) | 68 300g / 135 600g |

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SIDES

| | |
|--|----|
| Hand Cut Potatoes, Aioli | 15 |
| Organic Lettuce, Seasonal Crudités, Fresh Herbs, Vinaigrette Aged Vinegar, Arbequina Oil | 15 |

DESSERTS

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|---|----|
| Honey & Lemon Myrtle Ice Cream, Butterfly Tea Yoghurt Foam, Cinnamon Sable, Ginger Pear (D, G) | 16 |
| Autumn; Chocolate Textures, Pumpkin Foam, Pistachio Sponge, Black Truffle Ice Cream (N, D, G) | 16 |
| Chocolate Cigar, Smoked & Whiskey Cream, Mojito Granita, Coffee Ganache (D, CORIANDER) | 16 |
| Brunello Box (A Selection of Decadent Petit Fours – Also Available for Retail Purchase) (N, D, G) | 25 |

CHEESE

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|---|----|
| An Eclectic Local & Imported Cheese & Charcuterie Selection | |
| Brunello Cheese Platter | 48 |
| Brunello Charcuterie Platter | 48 |

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RETAIL

CHEESE/CHARCUTERIE (From Our Walk -In Temperature Control Cheese/Charcuterie Room)

ENOMATIC WINE DISPENSER (Taste & Buy)

CORPORATE BOXES & GIFT HAMPERS (Available On Request)

BRUNELLO BOX PETIT FOURS

Local & Australian Beef, Lamb, Pork. Seafood & Fish from Sustainable Fisheries. Free Range Chooks & Eggs. Organic & Seasonal Vegetables.

Blue Mountains Amber. We are Proud to Use Only Australian Produce at its Best.

1.5% Surcharge on Credit Card Payment

15% Surcharge on Sundays & Public Holidays

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SET MENUS

BRUNELLO

SET MENU

85pp

Add \$65 pp with wine matching – mandatory for groups of 10 people or more
Advance bookings / orders recommended

On Arrival

Freshly Made Organic Sourdough, Smoked Pepe Saya Butter, Arbequina Olive Oil (G,D)

Choice of Entrees

Grilled Fremantle Octopus, Potato Foam, Smoked Paprika Sand, Samphire

OR

Sous Vide Smoked Aged Duck Breast, Foie Praline Bonbon Kikos, Onion Sponge, Plum Glace, Bock Choy (FM, G, GFO)

Choice of Mains

Lamb Neck "A La Royale", Mushroom Duxelles, Sweet Potato, Pine Nut, Apricot, Truffled Jerusalem Artichoke, Lamb Demiglace (FM, D)

OR

Pan Seared John Dory, Escabeche Mussel, Saffron Gnocchi, Char-grilled Fennel, Romesco Sauce (N, FM, SE)

Choice of Dessert

Cheese Selection Of The Day

OR

Dessert Selection Of The Day

(Dietary Options Available On Request - Sides Additional Charge)

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VEGETARIAN DE GUSTATION

85pp

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Advance bookings / orders recommended

Lightly Fried Eggplants, Sesame, Lime Zest, Chilly, Smoked Goat's Cheese, Pomegranate Molasses, Thai Basil (D)

Pappardelle Glazed in Burnt Butter, Roast Aubergine, Chestnut Cremeux, Parmigiano Cappuccino, Pine Mushrooms, Black Garlic, Blood Orange (D, FM, G)

Charcoal Roasted Heirloom Beetroots Wellington, Leeks, Molasses Glace, Pickled Apple, Spinach Emulsion, Macadamia Ajo Blanco Sorbet (FM, G, D)

Chef's Dessert Recommendation

Group Booking Policy

Set Menu is mandatory for groups of 10pax and above. Any modification to number of guest and menu items must be communicated with 24h notice from the day of booking. A 20% deposit is required at the time of booking (refundable with 48h notice).

1.5 % surcharge for Credit Cards payments applied.

15 % Surcharge on Public Holidays

Advise our wait staff of any food allergy and/or dietary requirements.

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