



BRUNELLO

Menu

from the Cheese & Charcuterie Room

Cheese Board	48
Charcuterie Board	48

Bar Nibbles

Organic Sourdough	6
home-made, freshly baked house bread	
Mediterranean Olives	8
mixed olives, cinnamon, citrus, garlic, chilli	
Pork Crackle	8
served with House-Made Chilli Aioli	
BBQ Oysters (6/12)	24/48
house-made ponzu, finger lime, shiso OR Natural	
Suckling Pig Bun	10
with coriander emulsion, fermented chilli sauce, crudités and pickled onion	
Eggplant Ribbons	14
lightly fried, black & white tahini, smoked goat's cheese, lime zest	
Jamon Croquettas (2 pcz)	10
Jamon serrano & potatoes croquettes, homemade aioli	

Starters

Steak Tartare	26
egg yolk, garum, horseradish snow, lavosh	
Crab Cannelloni	28
spanner crab, cucumber, romesco sauce, wasabi cloud	
WA Marron	32
chargrilled, bisque, green curry ice cream, herbs	
Pappardelle	25
filled with roasted aubergine, porcini mushrooms sauce, Parmigiano Reggiano	
Chargrilled Octopus	28
fremantle octopus, potato foam, paprika, saphire	
Smoked Duck Breast	29
amarena glaze, home-made pickles, chilly	

Mains

Beetroot Wellington	38
charcoal roasted beetroot, puff pastry, cauliflower ajo blanco, chimichurri, pickles	
Braised Lamb Neck	44
lamb terrine, wild mushrooms sauce, cherry tomatoes confit daikon, potentia	
Fish of the Day	MP
pan seared, dill beurre blanc sauce, chargrilled leek	
Black Angus MS4+ (300g/600g)	68/135
chargrilled, dry aged scotch fillet australian native seeds rub	

Sides

Shoestring Fries	9
Seasonal Salad	9

Dessert

Honey & Lemon Myrtle Ice Cream	16
yoghurt foam & ginger pear	
Chocolate Cigar	16
smoked whisky cream, coffee ganache, Mojito granita	

Please advise our wait staff of any food allergies and/or dietary requirements.

1.5% surcharge for Credit Card payments applied.
15% surcharge on Sunday & Public Holiday.



BRUNELLO

Express Executive

Lunch Menu

12:00pm to 3:00pm

1 hour delicious menu, perfect for your lunch break.

59pp

Starter

Pappardelle

filled with roasted aubergine, porcini mushrooms sauce, Parmigiano Reggiano

Mains

Choice of

Fish of the Day

pan seared, dill beurre blanc sauce, chargrilled leek

Braised Lamb Neck

lamb terrine, wild mushrooms sauce, cherry tomatoes confit, daikon,

Beetroot Wellington (V)

charcoal roasted beetroot, puff pastry, cauliflower ajo blanco, chimichurri, pickles

(All dishes are served with a side of salad or chips)

Dessert/Cheeses (+\$10)

Chef selection of the day

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BRUNELLO

Set Menus

Set Menu

85pp

On Arrival

Organic Sourdough

home-made, freshly baked house bread

Entree of Choice

Chargrilled Octopus

fremantle octopus, potato foam, paprika, saphire

OR

Smoked Duck Breast

amarena glaze, home-made pickles, chilly

Main of Choice

Fish of the Day

pan seared, dill beurre blanc sauce, chargrilled leek

OR

Braised Lamb Neck

lamb terrine, wild mushrooms sauce, cherry tomatoes confit daikon, polenta

Dessert

Dessert of the day

OR

Cheese platter

Vegetarian Degustation

80pp

On Arrival

Organic Sourdough

home-made, freshly baked house bread

Entree

Pappardelle

filled with roasted aubergine, porcini mushrooms sauce, Parmigiano Reggiano

Main

Beetroot Wellington

charcoal roasted beetroot, puff pastry, cauliflower ajo blanco, chimichurri, pickles

Dessert

Dessert of the day

OR

Cheese platter

SET MENU IS MANDATORY FOR GROUPS OF 10 PEOPLE AND ABOVE
FOR ENQUIRY AND CUSTOMISED MENU EMAIL: info@brunello.com.au
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