



# BRUNELLO

— B E N V E N U T I —

*Brunello is Canberra's only exclusive restaurant & wine bar that offers a state-of-the-art Wine Enomatic experience with over 40 wines available by the glass to sample weekly from all over the globe.*

*Brunello's menu is derived from our Nonna's cooking, putting our heritage on display. It includes a wide range of unique shared plates, as well as larger dishes that typify our local region and showcase the best of Australian produce. We are proud to make everything in-house and our state-of-the-art charcoal oven produces some of the best steaks in Australia.*

*You can also take a tour of our champagne temperature-controlled cellar for your retail experience as well as book your private function for a special occasion in our private dining room.*

*Venue Manager  
Giordano Vacca*

*Head Chef  
Leonardo De Marchi Bueno*



# BRUNELLO

## PIATTINI

*Small delicacies perfect for a quick snack and to accompany an afternoon drink with mates.*

<i>Pane di Casa GFO,V</i> <i>Housemade sourdough bread</i>	10
<i>Mediterranean Olives GF, V, DF</i> <i>Marinated in chilli garlic oil &amp; spices - top secret recipe</i>	11
<i>Pork Crackle GF, DF</i> <i>Pork skin treated as it should be, vinegar salt</i>	10
<i>Bruschetta Affumicata</i> <i>Our take on Bruschetta. Smoked tomatoes, basil pesto, garlic crostini</i>	18
<i>Cheese / Charcuterie / Signature Board</i> <i>Chef selection of cheese / charcuterie / both served with nuts, condiments and Sardinian crispy flatbread</i>	48/80
<i>Merimbula Oysters GF,DF</i> • add 10g of <i>Ars Italica Oscietra Caviar - \$90</i> <i>Natural or with Italian herbs vinegar dressing</i>	6ea
<i>Pasticcino Alle Alici</i> <i>Ortiz anchovies on housemade duck fat pastry with compressed celery</i>	9ea
<i>Crocchette</i> <i>Crispy fried prosciutto croquettes, housemade aioli</i>	10
<i>Arancini ai Funghi</i> <i>Wild mushroom &amp; rice sphere, taleggio, burnt tomato sauce</i>	18

*Please advise us of any dietary requirements.*

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# BRUNELLO

## — ANTI PASTI —

*Melanzane di Nonna Maria* VEG,GF 18  
*Lightly fried eggplants, black & white tahini & goat's cheese mousse*

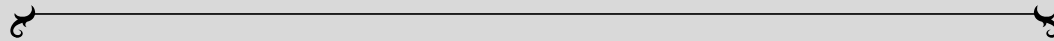
*Polpo Alla Griglia* GF,DF 32  
*Grilled Octopus, served with duck fat potatoes, burnt tomato sauce, herbs*

*Capesante Scottate* GF 26  
*Butter seared scallops, cime di rapa, tomato ponzu, sheep's curd*

*Marinated Sardines* GF,DF 18  
*In olive brine, fermented chilli and pickles*

*Wagyu Tartare Cannoli* GF 28  
*Fried potato cannolo, finely chopped Wagyu beef, grated Bottarga*

*Carpaccio di Manzo* GF, DF 25  
*Cured and seared Black Angus tenderloin, capers mayo, garlic chips, pickles*



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## — PASTA E RISOTTO —

<i>Raviolone di Aragosta</i> <i>Large single raviolo stuffed with Eastern Lobster in bisque, hazelnuts</i>	42
<i>Linguine Alle Noci V DF</i> <i>Thin linguine, macadamia sauce, fried capers, and roasted zucchini blossom</i>	24/36
<i>Fregola alla Terra Coccoi DF</i> <i>Sardinian typical pasta, nduja spiked white wine sauce, clams, mussels, parsley oil</i>	28/40
<i>Ragu di Coniglio</i> <i>Housemade farfalle, braised Rabbit Ragu and cavolo nero</i>	36/54
<i>Risotto ai Funghi Selvatici GF DFO VO</i> <i>Carnaroli rice in wild mushrooms stock, foraged mushroom medley, Kaffir lime gremolata</i>	24/36
<i>Pasta of the Day</i> <i>Small and Large Option</i>	MP

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# BRUNELLO

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S E C O N D I

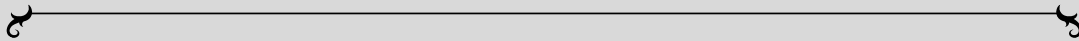
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*Catch of the Day GF* MP  
*Sicilian caponata, grilled lemon, raisin reduction*

*Agnello Ai Fichi GF DFO* 62  
*Slow braised lamb shoulder, fig glaze, persian fetta and sugar snap peas*

*1.3kg Suckling Pig (Serves 3-4) GF* 180  
*Segovia DOP piglet, confit in duck fat, roasted to perfection in oven, with apple sauce*  
*Served with Patate Fritte and Insalata Nostrana*

*Anatra GF* 48  
*Roast duck maryland, parsnip, lentils, amarena jus*



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# BRUNELLO

## — B I S T E C C H E A L L A B R A C E —

*All steaks cooked to perfection on Blue Mountains Charcoal*

<i>Eye Fillet, MB3+ O'Connor, 200g</i>	<i>54</i>
<i>Striploin, MB4+ Southern Range, 300g</i>	<i>64</i>
<i>Rump Cap, MB5+ Ranger's Valley, 300g</i>	<i>68</i>
<i>Dry Aged Rib Eye, MB2-4 Premium O'Connor, 800g</i>	<i>180</i>
<i>Fiorentina (T-Bone), MB2+ O'Connor, 1kg</i>	<i>150</i>

*Served with housemade condiments :*

*Salsa Verde, Chimichurri, Mustard Sauce*

*Carbonara Butter, Red Wine Jus +8ea*

## — V E G E T A L I E I N S A L A T E —

<i>Patate Fritte GF,DF</i>	<i>10</i>
<i>Shoestring Fries, oregano or plainly salted, served with housemade aioli</i>	
<i>Insalata Nostrana GF,DFO</i>	<i>16</i>
<i>Mixed leaves, pickles, goat's cheese mousse, Merlot dressing</i>	
<i>Insalata Caprese GF,DFO</i>	<i>29</i>
<i>Fresh burratina, heirloom tomatoes, figs, tomato sorbet</i>	
<i>Seasonal Greens GF, DFO</i>	<i>16</i>
<i>Seared seasonal green vegetables</i>	
<i>Asparagi di stagione GF, DF</i>	<i>24</i>
<i>Grilled asparagus, bagna cauda, roasted macadamias &amp; olive crumb</i>	

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# BRUNELLO

## FORMAGGI

*All cheeses are served with condiments, nuts, fruits  
and Sardinian flatbread*

*Brunello Signature Cheese Board (For sharing) GFO 48*  
*Signature chef selection of 4 cheeses*

### *INDIVIDUAL CHEESE (30g):*

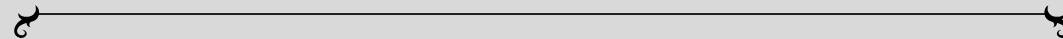
*Holy Goat 19*  
*Soft, white mould - Yarra Valley, VIC*

*Pecorino Sardo 15*  
*Aged sheep's milk cheese - Sardinia, ITA*

*Taleggio 14*  
*Wash rind, cow's milk cheese - Lombardy, ITA*

*Testun al Barolo 16*  
*Wine-aged cow's and sheep's milk cheese - Piedmont, ITA*

*Bleu de Basque 14*  
*Blue sheep's milk cheese - Pyrenees Mountains, FRA*



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# BRUNELLO

## — DE G U S T A T I O N M E N U S —

*Welcome to Brunello's Degustation Menus, a curated selection of our most iconic and cherished dishes, personally handpicked by our talented Head Chef, Leonardo.*

*These dishes are a tribute to the rich culinary heritage of Italy, where meals are not just about food but also about forging deep connections with loved ones. Inspired by the traditional Italian gatherings with family and friends, the following menus are meant to be shared with your entire table, making everyone an integral part of the dining experience. Just like in the heartwarming Italian tradition, these meals are an opportunity to strengthen relationships and create unforgettable memories that will be cherished for years to come.*

*Join us as we embark on a culinary journey that celebrates the joy of togetherness and the flavors of Italy.*

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# BRUNELLO

## — CHEF'S SIGNATURE SELECTION 140PP —

*Wine matching +80pp*

*Pane di Casa GFO,V*  
*Housemade sourdough bread*

*Mediterranean Olives GF, V, DF*  
*Marinated in chilli garlic oil & spices*

*Merimbula Oysters GF,DF*  
*(add 10g of Ars Italica Oscietra Caviar - \$90)*  
*Natural or with Italian herbs vinegar dressing*

*Crocchette*  
*Crispy fried prosciutto croquettes*

*Wagyu Tartare Cannoli GF*  
*Fried potato cannolo, finely chopped Wagyu beef, grated Bottarga*

*Capesante Scottate GF*  
*Butter seared scallops, cime di rapa, tomato ponzu, sheep's curd*

*Raviolone di Aragosta*  
*(served individually)*  
*Large single raviolo stuffed with Eastern Lobster in bisque, hazelnuts*

*Rump Cap, MB5+ Ranger's Valley, 300g*

*Seasonal Greens*  
*Seared seasonal green vegetables*

*Mille-Misù*  
*Pepe Saya puff pastry, Marsala mascarpone, coffee zabaione, dark chocolate*

*(sharing banquette style)*



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# BRUNELLO

— DE G U S T A T I O N 9 5 P P —

*Wine matching +65pp*

*Pane di Casa GFO, V  
Housemade sourdough bread*

*Mediterranean Olives GF, V, DF  
Marinated in chilli garlic oil & spices*

*Arancini ai Funghi  
Wild mushroom & rice sphere, taleggio, burnt tomato sauce*

*Carpaccio di Manzo GF, DF  
Cured and seared Black Angus tenderloin, capers mayo, garlic chips, pickles*

*Pasta of the Day  
Ask one of our friendly staff members*

*Agnello Ai Fichi GF DFO  
Slow braised lamb shoulder with fig glaze, persian fetta and sugar snap peas*

Served with

*Insalata Nostrana  
Mixed leaves, pickles, goat's cheese mousse, Merlot dressing*

*Bombolini  
Leo's signature doughnuts, pistachio cream, lemon jelly, sourdough gelato*

*(sharing banquette style)*

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# BRUNELLO

🦋 VEG SIGNATURE DEGUSTATION 105 PP 🦋

*Wine matching +80pp*

*Pane di Casa GFO,V  
Housemade sourdough bread*

*Mediterranean Olives GF, V, DF  
Marinated in chilli garlic oil & spices*

*Bruschetta Affumicata  
Our take on Bruschetta. Smoked tomatoes, basil pesto, garlic crostini*

*Arancini ai Funghi  
Wild mushroom & rice sphere, taleggio, burnt tomato sauce*

*Insalata Caprese GF, DFO  
Whipped ricotta, heirloom tomatoes, figs, tomato sorbet*

*Melanzane di Nonna Maria VEG,GF  
Lightly fried eggplants, black & white tahini & goat's cheese mousse*

*Asparagi di stagione GF, DF  
Grilled asparagus, macadamia sauce, capers & olive crumb*

*Risotto Ai Funghi Selvatici GF DFO VO  
Carnaroli rice in wild mushroom stock, foraged mushroom medley,  
Kaffir lime gremolata*

*Seasonal Greens GF  
Seared seasonal green vegetables*

*Mille-Misù  
Pepe Saya puff pastry, Marsala mascarpone, coffee zabaione, dark chocolate*



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# BRUNELLO

## — VEGETARIAN DEGUSTATION 85PP —

*Wine matching +65pp*

*Pane di Casa GFO,V*  
*Housemade sourdough bread*

*Mediterranean Olives GF, V, DF*  
*Marinated in chilli garlic oil & spices*

*Bruschetta Affumicata*  
*Our take on Bruschetta. Smoked tomatoes, basil pesto, garlic crostini*

*Melanzane di Nonna Maria VEG,GF*  
*Lightly fried eggplants, black & white tahini & goat's cheese mousse*

*Asparagi di stagione GF,DF*  
*Grilled asparagus, macadamia sauce, capers & olive crumb*

*Risotto Ai Funghi Selvatici GF DFO VO*  
*Carnaroli rice in wild mushroom stock, foraged mushroom medley,  
Kaffir lime gremolata*

*Bombolini*  
*Leo's signature doughnuts, pistachio cream, lemon jelly, sourdough gelato*

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## ENOMATIC

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*With our Enomatic wine system, you can enjoy a wide variety of high-quality wines at your own pace and with complete control over the amount you want to pour.*

### *How to use the Enomatic:*

- 1. Choose a wine currently on display*
- 2. Insert your Enomatic wine card into the card reader located on the front of the unit. The card will automatically be detected and the Enomatic system will activate.*
- 3. Once you have selected your wine, place your wine glass under the dispenser spout and choose your desired wine size by pressing the corresponding button. The Enomatic system will pour the exact amount of wine you have selected.*
- 4. When you are finished with your wine selection, remove your glass from under the dispenser spout and retrieve your Enomatic wine card from the card reader.*
- 5. Enjoy your wine! The Enomatic system is designed to keep the wine fresh and at the optimal temperature, so you can savor every sip.*

*Happy sipping!*






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# BRUNELLO

## — INFORMAZIONI —

*Follow Us:*

-  Website: [brunello.com.au](http://brunello.com.au)
-  Facebook: Brunello
-  Instagram: [brunello.canberra](https://www.instagram.com/brunello.canberra)
-  Tiktok: [brunello.canberra](https://www.tiktok.com/@brunello.canberra)
-  Email: [info@brunello.com.au](mailto:info@brunello.com.au)

### Group Booking Policy

*Set Menu is mandatory for groups of 8pax 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.*

