

*Florentino*

*Dining Room*



MENU A SCELTA

ANTIPASTI

Rock Oysters, Plum Aceto, Chive / Natural 8EA  
Caviar, Buckwheat Pizzelle & Accompaniments, (30G Oscietra 190) OR (30G Beluga 280)  
Tartelletta di Zucca, Parmigiano Reggiano, Pumpkin Seed Praline 13EA  
Duck Liver Parfait & Porcini Cannoli, Blackberry 13EA  
Culatello, Wandin Yallock Tomatoes, Tarragon 13EA

PRIMI

Crudo, Tuna, Almond, Bergamot, Colatura di Alici  
Capesante, Scallop 'Lasagne', Nduja & King Prawn Sugo  
Caramelle, Ricotta, Roasted Onion, Pine Nuts, Currants  
Ravioli d'Anatra, Duck, Pickled Cherry

SECONDI

Risotto al Tartufo, Truffle, 'Hen of the Woods' Mushroom  
Spaghetti allo Zafferano, Saffron, Moreton Bay Bug, Gremolata  
Pesce, Coral Trout, Spanner Crab, Crema di Zucchine, Bisque  
Bistecca, Wagyu, Black Garlic, Tropea Onion, Chianti Sugo  
La Fiorentina, 1KG T-Bone, O'Connor, Gippsland, VIC 210

.

PER COMPLETARE

Insalata della Casa, Shallot, Hazelnut 14  
Fagioli alla Romana, Bagna Cauda, Tomato 18  
Patate, Fried Maris Piper Potatoes, Rosemary, Garlic 16

DOLCI

Soufflé al Cioccolato, Fico, Fernet Branca, Pine Nut  
Tiramisu, Coffee, Pavesini, Mascarpone  
Pesca, Poached Peach, Fior di Latte Gelato, Local Hazelnut  
Formaggio dal Nostro Carrello, Today's Cheese, Condiments, Cherry & Walnut Loaf

2 Courses 95

3 Courses 130



MENU D'AUTORE

Oyster, Plum Aceto, Chive, Caviar  
Tartelletta di Zucca, Parmigiano Reggiano, Pumpkin Seed Praline  
Duck Liver Parfait & Porcini Cannoli, Blackberry

•

Crudo, Tuna, Almond, Bergamot, Colatura di Alici  
Pesce, Coral Trout, Spanner Crab, Crema di Zucchine, Bisque  
Ravioli d'Anatra, Duck, Pickled Cherry  
Bistecca, Wagyu, Black Garlic, Truffle, Patate al Forno, Chianti Sugo  
Gorgonzola Dolce, Pear & Walnut Torta, Sweet Vermouth  
Soufflé al Cioccolato, Fico, Fernet Branca, Pine Nut

*7 Course Set Menu 260*

WINE PAIRINGS

*Raffaello 150    Dante 250    Non-Alcoholic 95*

*We endeavor to accommodate dietaries, however we cannot guarantee that any products served will be free of allergens.  
A variable surcharge applies on all card payments.*



MENU ESSENZA

Oyster, Plum Aceto, Chive, Caviar  
Tartelletta di Zucca, Parmigiano Reggiano, Pumpkin Seed Praline  
Duck Liver Parfait & Porcini Cannoli, Blackberry

•

Crudo, Tuna, Almond, Bergamot, Colatura di Alici  
Ravioli d'Anatra, Duck, Pickled Cherry  
Bistecca, Wagyu, Black Garlic, Truffle, Patate al Forno, Chianti Sugo  
Soufflé al Cioccolato, Fico, Fernet Branca, Pine Nut

*5 Course Set Menu 200*

WINE PAIRINGS

*Raffaello 110    Dante 190    Non-Alcoholic 75*

*We endeavor to accommodate dietaries, however we cannot guarantee that any products served will be free of allergens.  
A variable surcharge applies on all card payments.*



VERDURE

Pea Crostini, Pesto Pantesco  
Tartelletta di Zucca, Parmigiano Reggiano, Pumpkin Seed Praline  
Porcini Cannoli, Goat's Curd, Blackberry



Zucchini Blossoms, Lemon Scented Whipped Ricotta  
Caramelle, Ricotta, Roasted Onion, Pine Nuts, Currants  
Risotto al Tartufo, Truffle, 'Hen of the Woods' Mushroom  
Soufflé al Cioccolato, Fico, Fernet Branca, Pine Nut

*5 Course Vegetarian Set Menu 190*

WINE PAIRINGS

*Raffaello 110    Dante 190    Non-Alcoholic 75*

*We endeavor to accommodate dietaries, however we cannot guarantee that any products served will be free of allergens.  
A variable surcharge applies on all card payments.*



VEGANO

Pea Tartlet, Pesto Pantesco 12

Yarra Valley Tomatoes, Pickled Shallot, Tarragon, Aged Balsamic 34

Spaghetti allo Zafferano, Saffron, Zucchini Blossom, Gremolata 38

Risotto al Tartufo, Truffle, 'Hen of the Woods' Mushroom 34

Sopressini al Ragù di Porcini 40

Insalata della Casa, Ramarro Farm Leaves, Hazelnut 16

Patate, Fried Maris Piper Potatoes, Rosemary, Garlic 16

Poached Peach, Fig Leaf & Coconut Sorbet, Hazelnut 22

*We endeavor to accommodate dietaries, however we cannot guarantee that any products served will be free of allergens.  
A variable surcharge applies on all card payments.*