

*Florentino*

*Dining Room*

ASSAGGINI

Oysters, Salted Mandarin, Cape Gooseberries / 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  
Cozze, Smoked Mussel Toast, Whipped N'duja, Pickled Baby Fennel 13ea  
Culatello, Hand-Rolled Rosemary, Garlic & Parmesan Grissini, Olives 28

PRIMI

Crudo, Cured Sea Bream, Pomodoro Verde, Fennel 36  
Fregola al Nero di Seppia, Arrow Squid, Preserved Lemon, Chilli 38  
Caramelle, Smoked Onion, Jerusalem Artichoke, Hazelnut 34  
Cappelletti d'Anatra, Duck, Pickled Beetroot 36

SECONDI

Risotto ai Funghi, 'Hen of the Woods' Mushroom 44  
Spaghetti allo Zafferano, Saffron, King Prawn, Gremolata 52  
Coral Trout, Spanner Crab, Crema di Zucchine, Bisque 75  
Wagyu, Black Garlic, Glazed Carrot, Chianti Sugo 75  
La Fiorentina, 1kg T-Bone, O'Connor, Gippsland, Vic 200

PER COMPLETARE

Insalata della Casa, Radicchio, Persimmon, Honey 14  
Brussel Sprouts, Smoked Ham Hock, Chestnuts, Sage 18  
Patate Al Forno, Sugo d'Arrosto, San Rocco Collina Veneta 16

DOLCI

Soufflé al Cioccolato, Fico, Fernet Branca, Pine Nut 27  
Tiramisu, Coffee, Pavesini, Mascarpone 22  
Semifreddo, Caramelised Banana, Hazelnut, Fennel Butterscotch 24  
Formaggio dal Nostro Carrello, Today's Cheese, Condiments, Sourdough Fruit Loaf 32/54



DOLCI

Soufflé al Cioccolato, Fico, Fernet Branca, Pine Nut 27

Tiramisu, Coffee, Pavesini, Mascarpone 22

Semifreddo, Caramelised Banana, Hazelnut, Fennel Butterscotch 24

Formaggio dal Nostro Carrello, Today's Cheese, Condiments,  
Sourdough Fruit Loaf 32/54

*We endeavour to accommodate dietary requirements, however we cannot guarantee that any products served will be free of allergens. A variable surcharge applies on all card payments, along with a 10% surcharge on Sundays and a 15% surcharge on public holidays.*



MENU ESSENZA

200

Oyster, Salted Mandarin, Cape Gooseberries

Tartelletta di Zucca, Parmigiano Reggiano, Pumpkin Seed Praline

Duck Liver Parfait & Porcini Cannoli, Blackberry

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Crudo, Cured Sea Bream, Pomodoro Verde, Fennel

Cappelletti d'Anatra, Duck, Pickled Beetroot

Bistecca, Sher MB9 Wagyu, Black Garlic, Glazed Carrot, Chianti Sugo

Soufflé al Cioccolato, Fico, Fernet Branca, Pine Nut

WINE PAIRINGS

Raffaello 110    Dante 190    Non-Alcoholic 75



MENU D'AUTORE

260

Oyster, Salted Mandarin, Cape Gooseberries

Tartelletta di Zucca, Parmigiano Reggiano, Pumpkin Seed Praline

Duck Liver Parfait & Porcini Cannoli, Blackberry

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Crudo, Cured Sea Bream, Pomodoro Verde, Fennel

Coral Trout, Spanner Crab, Crema di Zucchine, Bisque

Cappelletti d'Anatra, Duck, Pickled Beetroot

Bistecca, Sher MB9 Wagyu, Black Garlic, Glazed Carrot, Chianti Sugo

Gorgonzola Dolce, Pear & Walnut Torta, Sweet Vermouth

Soufflé al Cioccolato, Fico, Fernet Branca, Pine Nut

WINE PAIRINGS

Raffaello 150    Dante 250    Non-Alcoholic 95



VERDURE

Pea Crostini, Pesto Pantesco

Tartelletta di Zucca, Parmigiano Reggiano, Pumpkin Seed Praline

Porcini Cannoli, Goat's Curd, Blackberry



Wood Roasted Peppers, Gremolata

Caramelle, Smoked Onion, Jerusalem Artichoke, Hazelnut

Risotto ai Funghi, '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

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VEGANO

Pea Tartlet, Pesto Pantesco 12

Tarteletta di Zucca, Confit Pumpkin, Pumpkin Seed Praline 13

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

Spaghetti allo Zafferano, Saffron, Zucchini, Gremolata 38

Risotto ai Funghi, 'Hen of the Woods' Mushroom 34

Sopressini al Ragù di Porcini 40

Insalata della Casa, Radicchio, Mustard Dressing 14

Brussel Sprouts, Chestnuts, Sage 18

Patate Al Forno, Smoked Olive Oil, Garlic 18

Poached Quince, Fig Leaf & Coconut Sorbet, Hazelnut 22

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