

Rovollo

antipasti

Marinated mixed olives	9
Homemade focaccia, butter of the day	7 ea
Sydney rock oyster, mignonette	7 ea
Peperonata, whipped ricotta	12
Yellowfin tuna crudo, pickled tomato, bottarga	34
Beef tartare, cured yolk, horseradish, crisp	36
Fried burrata, salsa di pomodoro, basil	28
Heirloom tomato, balsamic, stracciatella, extra virgin olive oil	23
WA grilled octopus, potato foam, nduja, salsa verde, roe	36
Sliced meats, served with condiments	
▪ San Daniele prosciutto	19
▪ 2GR Wagyu bresaola MBS 9+	17
▪ Squid ink truffle salami	19
Seafood tower	145 / 195
Oysters, prawn sashimi, prawn cocktail, Hokkaido scallop, white fish of the day, yellowtail tuna, and seasonal condiments	
Oscietra caviar served with condiments	
▪ 15g	95
▪ 30g	175

pasta

Spaghetti cacio e pepe in the parmesan wheel	37
Optional: guanciale	
Roasted pumpkin and leek rigatini, stracciatella, semi-dried tomato, walnuts	39
Fettuccine, vongole, chilli butter, zest	44
Risotto, saffron, sashimi-grade ama ebi prawn, Avruga caviar	49
Gnocchi, pulled wild boar, napoletana	42

griglia

Market fish	MP
Whole or fillet	
Your choice of saffron emulsion or brown butter & caper	
Riverine Tri-Tip MBS 4-5, 300g	68
Westholme Wagyu F1 Rump Cap MS6-7, 300g	105
Riverine MBS2+ Ribeye 650g	145
Steak of the day MBS 4-5, 800g	MP
Your choice of green peppercorn or red wine jus	
Extra sauce - 5	

contorni

Butter leaf salad, pickled eschalots	17
Kipfler potatoes, chilli, truffle honey	18
Grilled seasonal greens, vincotto	19

SEASONAL

Freshly shaved Australian black truffle 7 / per gram

dolci

24-layer dark chocolate cake, warm rosemary berry sauce	24
Rovollo's tiramisu, zabaione, hazelnut	23
Seasonal sorbet, mint dust	16
Panna cotta, cherry & bergamot compote fresh seasonal garnish	17

chef's tasting set menu

115 PP

Minimum 2 guests

Homemade focaccia, butter of the day
Peperonata, whipped ricotta
Beef tartare, cured yolk, horseradish, crisp
Yellowfin tuna crudo, pickled tomato, bottarga
Truffle gnocchi, Parmigiano Reggiano, white truffle oil
Market Fish or Steak of the day 100g per person
Butter leaf salad, pickled eschalot
Shoestring fries, fennel salt
Tiramisu spoon, zabaione, hazelnut

We cater to dietary requirements and alternatives on request and may incur additional cost: dairy-free, gluten-free, vegan, vegetarian, and nut allergy | We cannot guarantee or be held responsible for traces of allergens.

All cards incur a merchant fee | 10% surcharge applies on Sundays and public holidays which negates the large group service fee