

# Rovollo

## frutti di mare

Sydney rock oyster, mignonette <sup>(A)</sup> 42 / 80

Caviar platter <sup>(I)</sup>

Served with crème fraîche, blinis

- 10G Tradition Prestige, White sturgeon, Italy 65
- 10G Premium Baerii, Siberian sturgeon, Netherlands 100
- 10G Oscietra, Russian sturgeon, Italy 120
- Caviar tasting – 10G each of all three caviars 250

## antipasti

- Marinated wild olives 9
- Homemade focaccia, housemade infused butter 7 ea
- Arancini funghi, porcini, tartufo, Pecorino Romano 9 ea
- Whipped ricotta, roasted heirloom cherry tomato, balsamic 18
- Burrata, zucca violina, pistacchio, salvia 32
- San Daniele prosciutto, truffle squid ink salami, melone 32
- Kangaroo tartare, signature dressing, cured egg yolk 37
- Yellowfin tuna crudo, pickled tomato, bottarga, seasonal fruit <sup>(M)</sup> 35
- Prawn carpaccio, stracciatella, citrus gel, finger lime <sup>(M)</sup> 38

## pasta

- Spaghetti cacio e pepe in the parmesan wheel 38  
*Optional: guanciale*
- Spicy vodka rigatini, Grana Padano, Calabrese chili 37
- Bucatini, Southern Australian vongole, peperoncino <sup>(A)</sup> 44
- Ravioli, porcini, crema al tartufo, nocciole 43
- Risotto, Western Australian marron <sup>(A)</sup>, prawn <sup>(I)</sup>, caviar <sup>(I)</sup> 68 / 80
- Gnocchi, beef Genovese, ricotta salata 42

## griglia

- Swordfish fillet, brown butter caper, burnt lemon <sup>(A)</sup> 50
- Scotch fillet 300G 68
- AMG Grassfed Hereford, South NSW
- Striploin 500G 98
- Riverine MB3+ grain fed Angus x Hereford South NSW
- Ribeye 650G 145
- Riverine MB2+ grain fed Angus x Hereford, South NSW
- T-Bone 800G 215
- Riverine MB 2+, dry-aged for 28 days, Riverine, NSW
- Your choice of green peppercorn or red wine jus*
- Salsa extra – 5*

## contorni

- Insalata di lattuga, cipolla sott'aceto 17
- Kipfler potato, peperoncino, miele al tartufo 18
- Brussels sprouts, snow pea tendrils, aged balsamic 19

## truffle

add on to any dish of your choice 3G / 5 G 18 / 27

## dolci

- 24-layer torta al cioccolato fondente, crema di vaniglia e mandarino 27
- Rovollo's tiramisu, zabaione, nocciole 23
- Affogato, vanilla gelato, cognac, hazelnut liqueur, pear aperitif 26
- Formaggio 32  
2 cheeses of the day  
Mostarda, honeycomb, pane carasau

## chef's tasting menu

115 PP

*Minimum 2 guests, sharing-style*

- Homemade focaccia, house made infused butter
- Whipped ricotta, roasted heirloom cherry tomato, balsamic
- Arancini funghi, porcini, tartufo, Pecorino Romano
- Kangaroo tartare, signature dressing, cured egg yolk
- Prawn carpaccio, stracciatella, citrus gel, finger lime <sup>(M)</sup>
- Ravioli, porcini, crema al tartufo, nocciole
- Bistecca del giorno
- Your choice of green peppercorn or red wine jus*
- Insalata di lattuga, cipolla sott'aceto
- Shoestring fries, fennel salt, grana padano
- Rovollo's tiramisu spoon, zabaione, nocciole

(A) - Australian, (I) - imported, (M) - mixed origin.

We cater to dietary requirements, and alternatives on request. Please note we can not guarantee the lack of traces of any allergens. All cards incur a merchant fee. 12.5% surcharge applies to public holiday bookings, which negates the group service fee.