

# Rovollo

## frutti di mare

Sydney rock oyster, mignonette (A)	40 / 75
Caviar platter (I)	
Served with crème fraiche, blinis	
• 30g	165
• 50g	190
Seafood Platter (M)	95 / 175
<i>Hiramasa kingfish served in full platter</i>	
Sydney rock oyster, prawn cocktail, scallop, yellowfin tuna, roe, seasonal condiments	

## assaggini

Marinated wild olives	9
Homemade focaccia, housemade infused butter	7 ea
Arancini funghi, porcini, tartufo, pecorino romano	9 ea
Maleroo kangaroo tartlet, horseradish, cured yolk	14 ea
Prawn carpaccio, stracciatella, citrus gel, finger lime (M)	22

## antipasti

Eggplant caponata, white bean purée	16
Burrata, zucca violina, pistachio, salvia	32
Cherry heirloom tomato, perline, balsamico bianco	25
Yellowfin tuna crudo, pickled tomato, bottarga, plum (M)	35
San Daniele prosciutto, truffle squid ink salami, melone	32

## pasta

Spaghetti cacio e pepe in the parmesan wheel	37
<i>Optional: guanciale</i>	
Mafaldine, peperone rosso, stracciatella, noci	38
Bucatini, Southern Australian vongole, pepperoncino (A)	44
Ravioli, porcini, crema al tartufo, nocciole	43
Risotto, Western Australian marron (A), prawn (I) caviar (I)	MP
Gnocchi, beef Genovese, ricotta salata	42

## griglia

Pesce del giorno (A)	MP
<i>Salsa verde or brown butter &amp; caper</i>	
Top sirloin 300g	68
Jack's Creek Black Angus MB4+ 180 Day Grain Fed, North NSW	
Striploin 500g	98
Riverine MB3+ Grainfed Angus x Hereford South NSW	
Ribeye 650g	145
Riverine MB2+ Grain fed Angus x Hereford, South NSW	
Bistecca del giorno MBS 3+	MP
<i>Your choice of green peppercorn or red wine jus</i>	
<i>Salsa extra - 5</i>	

## 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 / 5g 18 / 27

## dolci

24-layer torta al cioccolato fondente, crema di vaniglia e mandarino	25
Rovollo's tiramisu, zabaione, nocciole	23
Panna cotta, cherry & bergamot compote	17
Peach & plum tart, comte, aged cheddar	12 ea
Formaggio	32
2 cheeses of the day	
Mostarda, honeycomb, pane carasau	

## chef's tasting menu

115 PP

*Minimum 2 guests, sharing-style*

Maleroo kangaroo tartlet, horseradish, cured yolk
Arancini funghi, porcini, tartufo, pecorino romano
Prawn carpaccio, stracciatella, citrus gel, finger lime (M)
Homemade focaccia, housemade infused butter
Eggplant caponata, white bean purée
Ravioli, porcini, crema al tartufo, nocciole
Bistecca del giorno
<i>Your choice of green peppercorn or red wine jus</i>
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.