

Rovollo

frutti di mare

Sydney rock oyster, mignonette ^(A) 42 / 80

Caviar platter ^(I)

Served with crème fraiche, 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, passionfruit, salvia	32
San Daniele prosciutto, truffle squid ink salami, melone	32
Wagyu carpaccio, truffle pecorino	34
Yellowfin tuna crudo, pickled tomato, bottarga, seasonal fruit ^(M)	35
Prawn carpaccio, stracciatella, citrus gel, finger lime ^(M)	38

pasta

Spaghetti cacio e pepe in the parmesan wheel	38
<i>Optional: guanciale</i>	
Spicy vodka rigatini, Grana Padano, Calabrese chili	37
Bucatini, Southern Australian vongole, peperoncino ^(A)	44
Ravioli, porcini, crema al tartufo, nocciole	43
Risotto, king prawns ^(M) , chili butter, roe ^(I)	68 / 80
Gnocchi, beef Genovese, ricotta salata	42

griglia

Swordfish fillet, brown butter caper, burnt lemon ^(A)	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	
<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 / 5 G 18 / 27

dolci

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

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

Wagyu carpaccio, truffle pecorino
Prawn carpaccio, stracciatella, citrus gel, finger lime ^(M)

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 tiramisù 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.