

# 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, seasonal fruit, salvia 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

Optional: guanciale

Spicy vodka rigatini, Grana Padano, Calabrese chili 37

+ Burrata + 12

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

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 tendril, aged balsamic 19

## dolci

24-layer torta al cioccolato fondente, 27

crema di vaniglia e mandarino

Rovollo's tiramisu, zabaione, nocciole 23

Affogato, vanilla gelato, cognac, hazelnut liqueur, 26

pear aperitif

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

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 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.