

Rovollo

frutti di mare

Sydney rock oyster, mignonette (A)	42 / 80
Caviar platter (I)	
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	8 ea
Whipped ricotta, roasted heirloom cherry tomato, balsamic	18
Burrata, zucca violina, pistacchio, seasonal fruit, salvia	32
Wagyu carpaccio, truffle pecorino	36
Yellowfin tuna crudo, pickled tomato, bottarga, seasonal fruit (M)	36
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 + Burrata + 12	37
Bucatini, Southern Australian vongole, peperoncino (A)	44
Ravioli, porcini, crema al tartufo, hazelnut	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)	55
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

Oak salad, house pickled eschalot	18
Brussels sprouts, snow pea tendrils, aged balsamic	19
Potato, peperoncino, truffle honey	21

dolci

24-layer dark chocolate cake, milk chocolate ganache vanilla & mandarin foam	29
Rovollo's tiramisu, zabaione, hazelnut, white chocolate crumble	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
Wagyu carpaccio, truffle pecorino

Prawn carpaccio, stracciatella, citrus gel, finger lime (M)

Spicy vodka rigatini, Grana Padano, Calabrese chili

Scotch fillet, red wine jus
AMG Grassfed Hereford, South NSW

Oak salad, house pickled eschalot

Rovollo's tiramisu spoon, zabaione, hazelnut,
white chocolate crumble

(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.