Rovollo

frutti di mare

Sydney rock oysters, 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
House made focaccia, house made 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 *Optional: guanciale*	38
Spicy vodka rigatini, Grana Padano, Calabrese chilli *+ Burrata 12*	37
Bucatini, South Australian vongole, peperoncino (A)	44
Ravioli, porcini, crema al tartufo, hazelnut	43
Risotto, king prawns (M), chilli butter, roe (I)	68 / 80
Gnocchi, beef Genovese, ricotta salata	42

griglia

Swordfish fillet (A)	52
Market fish (A) *Served with brown butter, capers & burnt lemon*	MP
Scotch fillet 300G AMG Grass-fed Hereford, South NSW	68
Striploin 500G Riverine MB3+ grain-fed Angus x Hereford South NSW	98
Ribeye 650G Riverine MB2+ grain-fed Angus x Hereford, South NSW	145
T-Bone 800G Riverine MB2+, dry-aged for 28 days, Riverine, NSW *Your choice of green peppercorn or red wine jus* *Salsa extra – 5*	215

contorni

Oak salad, house pickled eschalot	18
Potato crema, truffle butter	19
Charcoal-grilled corn rib, chilli salt, aged Parmigiano Reggiano	19

dolci

Sorbet of the day, seasonal fruit	17
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

House made 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 chilli

Scotch fillet, red wine jus
AMG Grass-fed 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 cannot 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.