



GROSSI

BUONGUSTAIO

Guy has selected an eight course tasting menu  
195 per person, 265 per person with suggested wines

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**SARDINES 'PANGRATTATO'**

CRAB FILLED, SPECK, 'PANGRATTATO', TOMATO SORBET,  
WATERMELON, BALSAMIC, BASIL LEAVES

**RABBIT AND PORK TERRINE**

FOIE GRAS, PISTACHIO, GRILLED PEACH, PRESERVED  
ARTICHOKE, PARSLEY, PEPPERCORN

**ZUCCHINI FLOWERS,**

'CAPONATA SICILIANA', MINTED RICOTTA FILLED,  
ENDIVE, PUMPKIN JUICE

**RISOTTO "VENERE",**

BLACK VENERE RICE, MORTON BAY BUG,  
PARMESAN SABAYON

**GLENLOTH PIGEON, ROASTED BREAST,**

LEG RAVIOLI, BLACK CABBAGE, MARSALA, CARDAMOM AND  
LIQUORICE POWDER, BEETROOT, COUSCOUS

**SLOW COOKED WAGYU RUMP CAP,**

PICKLED VEAL TONGUE, SHALLOT AND POTATO "SALTATE",  
FENNEL AND ROSEMARY PRALINE, SALSA VERDE

**GELATO**

A SEASONAL SELECTION

**VALRHONA CHOCOLATE SOUFFLÉ**

MALT ICE CREAM AND CHOCOLATE SAUCE

**LAVAZZA COFFEE AND PASTRIES**

### **ANTIPASTO**

OUR RANGE OF SAVOURY TASTES 42

#### **“MOONLIGHT FLAT OYSTERS”**

AUSTRALIA’S BEST ARTISANALLY FINISHED NATIVE OYSTERS FROM  
BATEMANS BAY, NATURAL WITH LIME DRESSING 6 EACH

#### **JAMÒN IBÉRICO “JOSELITO” RESERVA**

WORLD’S BEST CURED HAM FROM BLACKFOOT PIGS FED EXCLUSIVELY  
ON OAK TREE ACORNS, HOME PRESERVED ARTICHOKE 50

#### **SCALLOPS HALF SHELL,**

ALMOND CRUST 9 EACH

### **SALUMI**

PLATE OF SALUMI HAND CRAFTED BY TONY SGRO FOR  
GUY GROSSI, FELSINA EXTRA VIRGIN OLIVE OIL , CINERINO 42

#### **KINGFISH CARPACCIO,**

EUCALYPTUS OIL, BLOOD ORANGE, PANTELLERIA CAPERS,  
WATERCRESS, PIQUILLO PEPPERS 39

#### **RABBIT AND PORK TERRINE**

FOIE GRAS, PISTACHIO, GRILLED PEACH, PRESERVED  
ARTICHOKE, PARSLEY, PEPPERCORN 39

#### **ZUCCHINI FLOWERS, ‘CAPONATA SICILIANA’,**

MINTED RICOTTA FILLED, ENDIVE, PUMPKIN JUICE 39

#### **SARDINES ‘PANGRATTATO’**

CRAB FILLED, SPECK, ‘PANGRATTATO’, TOMATO SORBET,  
WATERMELON, BALSAMIC, BASIL LEAVES 39

#### **CALAMARI “AI FERRI” CHARG-GRILLED,**

LEMON, OLIVE OIL, BACCALÀ, RADICCHIO, ALMONDS, HEART OF PALM 45

#### **PINE NEEDLE SMOKED QUAIL**

JAMÒN, FREGOLA, AGRESTO, PINE NUT OIL, TOASTED PINE NUTS 39

#### **RISOTTO “VENERE”,**

VENERE RICE, MORTON BAY BUG, PARMESAN SABAYON 39

#### **PEPPERED SCALLOP RAVIOLI**

LEMON, GARLIC, FOIE GRAS, PEAS 39

#### **SCIALATELLI,**

PORK SAUSAGE, PORCINI, SAGE 39

#### **TOASTED FLOUR FETTUCCINE “CARBONARA”**

“PROSCIUTTO DI PARMA”, BUTTER, PECORINO,  
SLOW COOKED EGG, BLACK TRUFFLE 39

#### **DUCK AND WILD MUSHROOM TORTELLINI**

INTENSE DUCK JUS, CARAMELISED PEAR 39

#### **RISOTTO NERO ‘SEPPIE’**

BLACK INK RISOTTO, CUTTLEFISH, VENETIAN SPICE 39

#### **AGNOLLOTTI, PRAWN, SALTED RICOTTA,**

TOMATO “PASSATA”, CHILLI, CRISP BASIL 39

**KING GEORGE WHITING “BECCAFICO”**  
CRUMBS, PINE NUTS, SULTANAS, “CREAM OF SCALLOP”,  
WHITE CHOCOLATE, PARSLEY, BABY FENNEL 52

**BACCALÀ LOIN, BLACK INK,**  
MUSSEL FRICASSEE, CARAMELISED SHALLOTS,  
CHARD LEAVES 52

**JOHN DORY, “ACQUA PAZZA”**  
CANNELLINI BEANS, ASPARAGUS, FARRO SALAD 50

**GLENLOTH PIGEON, ROASTED BREAST, LEG RAVIOLI**  
BLACK CABBAGE, MARSALA, CARDAMOM AND  
LIQUORICE POWDER, BEETROOT, COUSCOUS 52

**BERKSHIRE PORK RUMP,**  
SLOW COOKED, SPICES, CORN PUREE, APPLE,  
RISOTTO STYLE FARRO, ONION JUICES 50

**CASTRICUM LAMB**  
HERB BREAD STUFFING, YOUNG VEGETABLES,  
CARROT, TARRAGON 50

**250 DAY GRAIN FED BEEF RIB (1 KG)**  
ROAST FOR “TWO TO SHARE”, MUSTARD “SUGO”,  
POTATO, WITLOF, PEAR AND GORGONZOLA SALAD 130

**WHITE ROCKS VEAL LOIN,**  
MILK COOKED RIB, SWEETBREADS, CHARRED EGGPLANT PUREE,  
LAMPASCIONI, PANCETTA 55

**SLOW COOKED WAGYU RUMP CAP,**  
PICKLED VEAL TONGUE, SHALLOT AND POTATO “SALTATE”,  
FENNEL AND ROSEMARY PRALINE, SALSA VERDE 55

**“CAPRETTO” BABY GOAT,**  
WET ROAST, CHESTNUT FLOWER HONEY,  
PARSLEY CRISP, GOAT’S CHEESE GNOCCHI, PEAS 52

SPINACH 12

“PATATE ALL’ ITALIANA” 12

COS AND RADICCHIO SALAD, LEMON DRESSING 12

“PANZANELLA”, TUSCAN BREAD AND TOMATO SALAD, BURRATA 16

FARRO, CAULIFLOWER SALAD 12

ASPARAGUS AL BURRO, ‘BASSANO’ 16

## **GELATO**

A SEASONAL SELECTION 26

### **VALRHONA CHOCOLATE SOUFFLÉ**

MALT ICE CREAM AND CHOCOLATE SAUCE 26

### **CANNOLI “CROQUANT”,**

BURNT BUTTER ICE, MANGO 26

### **CHOCOLATE CEDRO FONDANT**

MILK SORBET, LAVAZZA COFFEE OIL, GARIBALDI, COFFEE GLASS 26

### **CHAMOMILE BRÛLÉE**

MILK CRISP, BERRIES, LEMON VERBENA, POLVERON 26

### **OLIVE OIL, VINSANTO CAKE**

RICOTTA ICE CREAM, FIGS, OLIVE OIL JELLY,  
CARAMEL, SAGE 26

### **PEACH SEMIFREDDO,**

WHITE CHOCOLATE, RASPBERRY MERINGUE.  
AMARETTI STREUSEL, LAVENDER PUDDING 26

## **CHEESE 35**

DÉLICE DE BOURGOGNE – BURGUNDY, FRANCE

WILL STUDD’S SELECTED FARMHOUSE CHEDDAR – WEST COUNTRY, ENGLAND

CASA MADAIO CINERINO DI FOSSA – CILENTO, ITALY

MAURI GORGONZOLA DOLCE – LOMBARDIA, ITALY

OCCELLI TESTUN IN BAROLO – PIEDMONT, ITALY

WOODSIDE MASQUERADE – SOUTH AUSTRALIA

LAVAZZA CAFFÈ 8

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ENGLISH BREAKFAST

SENCHA, DARJEELING,

GENMAI CHA, LEMON GRASS

CHINA ROSE, CHAMOMILE

PEPPERMINT, GIRLIE GREY

EARL GREY, FIJI,

PAR AMOUR, CASANOVA