

Seasonal Menu  
Spring 2024

RISERVA  
EST. 2017



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## Crudo

Freshly shucked oysters, served natural, vermouth & Campari vinaigrette	4.5e
Beef tartare, pickled cucumber, horseradish cream, potato crisp	24
Kingfish gravlax, asparagus, dill mayo, citrus, crisp	26

## Antipasti

Salumi selection, sliced to order, served with grissini & quindillas	32
Cheese board, local & international cheeses, fig paste, house flat bread	28
Yurrita Spanish anchovies, grilled baguette	12
'Ascolana' green olives, veal stuffed & fried	13

## Small Plates

Bread basket, house churned butter	12
Polenta chips, black garlic aioli	16
Beetroot ravioli, goats cheese, burnt butter, sage, hazelnut (2)	16
Open burrata, grilled peas, watercress, anchovy crumb	26
Savoury cannoli, nduja & fior di latte filled	10
Chorizo, cauliflower puree, black olive, shallot salsa	22
Stuffed calamari, squid ink sugo, oregano dressing	24
Lobster taco, kohlrabi, avocado, tequila dressing (1)	15
'Polpo' twice cooked octopus skewers, chimichurri (2)	26

## Mains

AVAILABLE 12 – 3PM / FROM 5PM

Gnocchi, slow braised beef, confit chilli	40
Rigatoni amatriciana, guanciale, pecorino	38
Mezze maniche, Mooloolaba prawns, pistachio pesto, lemon	45
Gippsland Porterhouse, 250g, Southern Ranges, MB 4+ macadamia, mustard gremolata, celeriac puree, sangiovese jus	54
'Cotoletta' Veal rib medallion, cabbage, parmesan, jalapeño salsa verde	50
New Zealand whole flounder, lemon butter sauce, chives, salmon roe	MP
Fish of the day	MP
Butchers cut of the day	MP

## Sides

13

French Fries
Chargrilled asparagus, macadamia cream
Garden salad, champagne dressing
Butter beans, herbs, lemon

## Kids

EAT FREE BETWEEN 5 – 6PM

House made pasta of choice, napoli OR bolognese OR butter sauce	20
Fish OR Steak, grilled & chips	22

Please note a 10% surcharge applies on Sundays and 15% on public holidays