

Travelling Italy - Cinque Terre (Liguria)

Thursday 23rd & Friday 24th April

Sydney rock oyster 7ea
Served with mignonette dressing

Focaccia di Recco

Flat bread filled with La Stella stracchino cheese and rosemary oil

Frittelle di Baccalà

Salted cod fritters, herb mayonnaise, dill, lemon zest

Polpette alla Genovese

Traditional pork meatballs with onion, garlic, pine nuts and white wine sauce

In Cinque Terre, pork was one of the few reliable meats families could raise and preserve year-round. Meatballs came from a need to stretch and enrich small quantities of meat.

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Trofie al Pesto di Noci

Traditional trofie pasta, walnut pesto, lemon crumble, basil

Walnuts can be found in abundance across Cinque Terre. The area's terraced hillsides support small-scale nut and fruit cultivation, and local walnut pesto is a regional specialty.

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Pesce alla Ligure

Grilled snapper with a cherry tomato, Taggiasca olive, pine nut, white wine and parsley sugo

Cinque Terre's steep, craggy shoreline creates natural rocky habitats and reefs. Snapper (or other local rockfish) thrive in these waters, finding shelter and food in the nooks and crannies.

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Torta Sacripantina

Traditional Genovese cake with layers of liquor-soaked sponge, custard cream, hazelnut crumble

Traditionally, the sponge cake is soaked in 'Alchermes', a bright red, aromatic Italian liqueur made with spices, sugar and herbs. Today, the liquor varies as based on family traditions - some recipes will use a local brandy or sweet dessert wine.

Sharing Menu 89pp

Menu is subject to change without notice. A card processing fee applies to all transactions.

Grazie e buon appetito!