

Travelling Italy - Salento (Puglia)

Thursday 27th & Friday 28th November

Sydney rock oyster 7ea
Served with mignonette dressing

Focaccia Barese
Traditional focaccia, cherry tomatoes, black olives

Involtini di melanzana
Grilled eggplant, La Stella stracciatella, Prosciutto di Parma, salmoriglio
Because meat was expensive, eggplant became known as "la carne dei poveri" ("the poor man's meat"). Its texture and ability to absorb flavour made it ideal for hearty, satisfying dishes.

Burrata Pugliese
Jersey milk burrata, roasted capsicum, black olives, parsley

Capesante gratinate
Baked scallops, herb pangrattato
Puglia's long coastline makes seafood central to daily life. Scallops — once a humble catch for fishermen — have now become a symbol of coastal abundance and pride.

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Orecchiette con salsiccia e cime di rapa
Homemade orecchiette pasta, pork & fennel sausage, turnip tops

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Bombette Pugliese
Traditional pork Pugliese style, rolled with caciocavallo cheese and pancetta
Served with white wine jus and rosemary roasted potatoes
Pork is central in Pugliese cooking as pigs were easy to raise on small farms and could be fed with local scraps and forage, making pork readily accessible.

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Zeppole di San Giuseppe
Traditional choux pastry, custard cream, Amarena cherry
This dessert, made from simple ingredients, represent nourishment, care and provision – qualities linked to Saint Joseph and his virtues.

Sharing Menu 79pp
Menu is subject to change without notice. A processing fee of 1.65% applies to all credit cards, and 0.55% to all EFTPOS transactions. Grazie e buon appetito!