



IL CENTRO

Ostriche

Oysters natural with gremolata and chardonnay vinaigrette \$ 5ea

MELBOURNE CUP SET MENU \$ 100 PER PERSON

Crusty bread

PRIMI

(choice of)

Burrata

Handmade burrata with grilled heirloom zucchini, capers and olives

Porchetta

Crispy skin free range pork belly with celeriac risotto, hazelnuts and red wine jus

Calamari

Light dusted squids with chilli, parsley, romesco sauce and baby gem

Lasagne alla Granseola

Il Centro's famous sand crab lasagne with creamed crustacean sauce

SECONDI

(choice of)

Pesce del Giorno

Grilled fish of the day with goats curd gnocchi, fennel, almonds and carrot butter sauce

Filetto di Manzo

Char grilled, grass fed Dawson Valley (QLD) eye fillet with semi dried tomatoes frittata, asparagus, balsamic onion and red wine jus

Scaloppine

Parmesan crumbed veal scaloppine with fettuccine carbonara, crispy prosciutto and sautéed spinach

Lasagne alla Granseola

Il Centro's famous sand crab lasagne with creamed crustacean sauce

SIDES FOR TABLE

Patate Fritte

Beer battered chips with lemon and rosemary salt

Fagiolini

Green beans with caramelized onions, semi dried tomatoes, smoked almonds and crispy parmesan

DOLCI

(choice of)

Brownie di Cioccolato e Nocciola

Warm brownie with caramel sauce and dark chocolate sorbet

Tiramisu

Il Centro's tiramisu with vanilla mascarpone, espresso anglaise and gelato

Formaggio

A selection of cheeses - green apple and apricot chutney, lavosh and quince paste