

Abbondante A La Carte & Sharing

January 2021

To Start	Sydney Rock Oysters 4.5ea <i>From Appellation by Australia's Oyster Coast</i>
	Marinated Olives 8 <i>From Mount Zero in Victoria</i>
	Churros 8 <i>Parmesan Custard and Chives</i>
	Torched Line Caught Bonito 22 <i>Blood Plum Gazpacho, Pine Nut and Cucumber</i>
Entrees	Burrata 22 <i>From Vannella in Marrickville served with Red Pepper, Grilled Nectarine, and Hazelnuts</i>
	Cabbage schnitzel 22** <i>Puttanesca, Fried Basil</i>
	Hand rolled potato Gnocchi 32** <i>Roast Pumpkin and Morcilla</i>
Mains	Grilled Duck Breast 36 <i>Served pink with Chimichurri and Baby Cos</i>
	Pan fried John Dory 36 <i>Sweetcorn Marsala and Curry Leaves</i>
	- <i>Ask your waiter for daily specials</i> -
Extras	Fresh Cos-leaf Salad 11 <i>Puffed Wild Rice, Radish and Sesame Dressing</i>
	House made Light Rye Sourdough 5 <i>Meander Valley Cultured Butter</i>
	Shoe-string Fries 10 <i>Togarashi Salt and Whipped Soy</i>
	Three Chef-Selected Cheeses 28 <i>Fruits and Breads</i>
Dessert	Szechuan Pepper infused Gelato 15 <i>Blood Plum, Italian Meringue and Crisp Milk Skins</i>
	Japanese Cheesecake 12 <i>Vanilla Creme Fraiche and Fresh Strawberries</i>

** Vegetarian version available

Chef Jordon Garcia selects and buys fresh produce daily and may sometimes substitute alternate menu items to optimise your dining experience. Your waiter will advise.

We can easily cater for special dietary requirement, including Vegetarian, Vegan, and others; please give us notice at time of booking.

- Annata Restaurant -