

MEZZALIRA

ESTATE 2017

Early Bird Dinner & Wine Menu – 6 to 7:30pm	45
'Ci Pensiamo Noi' - Five Course Italian Tasting Menu {matched Canberra Region wines}	85 {110}

ANTIPASTI

Ostriche alla Veneziana - Tathra Rock Oyster, Salmon Roe, Lemon and Prosecco	3
Cerignola Green and Taggiasche Black Olives 'Schiacciate' with Sage, Chilli and Rosemary	8
Affettati - Selection of Artisanal Cured Meats, Gnocco Fritto, Broad Bean Pesto	19
Wood Roasted Portobello Mushroom 'Ripieno', Tarragon, Goat's Curd and Vin santo	19
Duck Liver Toscani with Pink Peppercorn, Moscato Jelly and Crostini	19
Fillet of Beef Carpaccio, Salsa Verde, Testun al' Barolo and Baby Caper	20
Capesante Saltate - Seared Sea Scallops, Smoked Eel, Jerusalem Artichoke and Watercress	23
Sarde in Saor – South Coast Sardine Fillets, Pine Nuts, Currants and Chardonnay Vinegar	20
Polpo ai Ferri - Grilled WA Octopus, Smoked Nicola Potato, Black Olive, Pomodorini and Basil	19

PASTA E RISOTTO

Tortellini di Zucca - Buffalo Milk Ricotta, Pumpkin and Leek Tortellini with Burnt Sage Butter	22 / 32
Hand Rolled 'Pici in Bianco', Suckling Lamb, Rosemary and White Wine Ragu, Lemon 'Gremolata'	20 / 30
Linguine 'al Cacciucco', Red Snapper, Tomato, Black Olive and Baby Caper	23 / 33
Pappardelle with Smoked Duck Breast, Porcini Mushroom and Pinot Grigio	22 / 32
'Risotto ai Funghi Porcini' Wild Mushroom and House Buffalo Milk Ricotta 'Salata'	24 / 34

PIATTI PRINCIPALI

Agnello al Forno	
Wood Roast Flinders Island Lamb 'Stracotto', Roast Eggplant, Cherry Tomato and Mint Salsa Verde	36
Arrosto di Maialino	
Wood Fired Berkshire Suckling Pig, Shaved Fennel, Green Apple, and Stone Fruit Mostarda	38
Anatra Brasato	
Slow Roast Duck, Cantiano Cherries, Celeriac Puree, Baby Leek and Pancetta Involentino	38
Sella di Cervo	
Wood Roasted Cervena Venison Loin in 'San Guido Guidalberto', Baby Carrot, Jerusalem Artichoke and Fig 'Mostarda'	41
Tagliata di Manzo	
Salt Crusted Rangers Valley Fillet of Beef 'Tagliata', Horseradish, Swiss Brown Mushroom Trifolati and Balsamic Reduction	39

CONTORNI

'Insalata Mista' Radicchio, Pear and Walnut	9
Baked Rosemary Potatoes	9
Green Beans and Almond 'Aglio e Olio'	11
Calabrian 'Peperonata' of Pan Fried Peppers and Potato	11
Wood Baked Eggplant, San Marzano and Basil Parmigiana	18
'Insalata Caprese' Fior di Latte Mozzarella, Heirloom Tomato, Basil and Extra Virgin Olive Oil	18

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LUNCH FUNCTION MENU

2 COURSES

\$55 pp (min 6 person)

Primi Choice of one dish

'Insalata Caprese' Fior di Latte Mozzarella, Heirloom Tomato, Basil and Extra Virgin olive Oil

Zucchini Flowers Filled with Goats Curd, Zucchini and Mint 'Alla Scapece'

Fillet of Beef Carpaccio, Salsa Verde, Testun al'Barolo and Baby Caper

Secondi Choice of one dish

Tagliata Di Agnello Wood Roasted Junee Lamb Leg, Heirloom Tomato, Baby Caper and Salsa Verde

Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin and Leek Tortellini with Burnt Sage Butter

Linguine 'al Cacciucco', Red Snapper, Tomato, Black Olive and Baby Caper

Dolci (\$16.00)

Tira Mi Su

Caramelised Passionfruit Tart, Lime Sorbetto and Mixed Berry Compote

Taleggio Cheese with dried fruits nuts and Pane Carasau

Antipasto Selection of cured meats, Focaccia and olives available to share \$10pp

CONTORNI

'Insalata Mista' Radicchio, Pear and Walnut	9
Baked Rosemary Potatoes	9
Green Beans and Almond 'Aglio e Olio'	11
Calabrian 'Peperonata' of Pan Fried Peppers and Potato	11
Wood Baked Eggplant, San Marzano and Basil Parmigiana	18

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FUNCTIONS AND PRIVATE DINING MENU

3 COURSES

\$76 pp (min 10 person)

Primi Choice of one dish

Polpo ai Ferri – Grilled WA Octopus, Smoked Nicola Potato, Black Olive, Pommodorini and Basil

Fillet of Beef Carpaccio, Salsa Verde, Testun al'Barolo and Baby Caper

Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin and Leek with Burnt Sage Butter

Secondi Choice of one dish

Agnello Al Forno Wood Roast Flinders Island Lamb 'Stracotto', Roast Eggplant, Cherry Tomato and Mint Salsa Verde

Market Fish of the Day

'Risotto ai Scampi with Broad Bean and Mascarpone

Dolci choice of one dish

Tira Mi Su

Caramelised Lemon Curd Tart, Sheep's Milk Yoghurt Sorbetto and Citrus Compote

Taleggio Cheese with dried fruits nuts and Pane Carasau

Antipasto selection of cured meats, Focaccia and olives available to share \$10pp

3 COURSES

\$95 pp (min 10 person)

Primi Choice of one dish

Ostriche alla Veneziana Tarthra Rock Oysters, Salmon Roe, Lemon and Prosecco (1/2 Doz)

Capesante Saltate - Seared Sea Scallops, Smoked Eel, Artichoke & Pea Vignarola

'Risotto ai Scampi with Broad Bean and Mascarpone

Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin and Leek with Burnt Sage Butter

Secondi Choice of one dish

Tagliata Di Manzo Salt Crusted Rangers Valley Fillet of Beef 'Tagliata', Horseradish, Swiss Brown Mushroom Trifolati, Balsamic Reduction

Arrosto Di Maiolino Woodfired Berkshire Suckling Pig, Shaved Fennel, Green Apple and Stonefruit Mostarda

Market Fish of the Day

Linguine 'al Cacciucco', Red Snapper, Tomato, Black Olive and Baby Caper"

Dolci choice of one dish

Tira Mi Su

Caramelised Passionfruit Tart, Lime Sorbetto and Mixed Berry Compote

Taleggio Cheese with Dried fruits, Nuts and Pane Carasau

Aperitivo, upon arrival Prosecco, Beer or Spritz

Antipasto selection of cured meats, Focaccia and olives available to share \$10pp

DEGUSTATION

\$85 / \$110 pp w Matching Wines

5 TASTING COURSES

Capesante Saltate – Seared Sea Scallops, Smoked Eel, Artichoke & Pea Vignarola (Helms Classic Dry Riesling)

Tortellini di Zucca – Buffalo Milk Ricotta, Pumpkin and Leek with Burnt Sage Butter (Ravensworth Chardonnay)

Pappardelle with Smoked Duck Breast and Porcini (Keralee Pinot Noir)

Tagliata Di Manzo Salt Crusted Rangers Valley Fillet of Beef 'Tagliata', Horseradish, Swiss Brown Mushroom Trifolati, Balsamic Reduction (Clonakilla Oriada Shiraz)

Caramelised Passionfruit Tart, Lime Sorbetto and Mixed Berry Compote (Jeir Creek Botrytis)

Contorni:

Oak Leaf Salad
9

Green Beans and Almond 'Aglione e Olio'
11

Calabrian 'Peperonata' of Pan Fried Peppers and Potato
11

Wood Baked Eggplant, San Marzano and Basil Parmigiana
18

'Insalata Caprese' Fior di Latte Mozzarella, Heirloom Tomato Basil and extra Virgin Olive Oil
18

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