

THE RESTAURANT PENDOLINO MENU

FIRST COURSE

SIGNATURE TASTING - Summer Tomato Tarragon Consommé; Olive Oil Okinawan Potato Crisp, Black Olive Purée; Napolitan Green Olive; River Trout Baccalà Rice Cracker

SECOND COURSE – *Choice of*

KINGFISH TARTARE – Local Wild Caught Yellowtail Kingfish, Crimson Bravo Apple, Kohlrabi, Root Vegetable Salad, Garum
2023 Cobram Estate Single Varietal Premiere EVOO

VITELLONE TONNATO - Organic Cowra Yearling Beef Tonnato, Heirloom Giardiniera, Capers & Caper Berries
Pendolino Koroneiki Dolce EVOO

HEIRLOOM CAULIFLOWER & BROCCOLI - Stracciatella, Ancient Grains, Pulses, Pendolino Nebbiolo Vinaigrette, Charcoal Cracker
Alto Robust 2023 EVOO

HIBACHI GRILLED SOUTHERN CALAMARI – Port Lincoln Southern Calamari, Heritage Garlic Potato, Sweet Peas, Bell Pepper, Salsa Rosa, Crustacean Oil

THIRD COURSE – *Choice of*

RISOTTO* - Forest Mushroom Risotto, Quail Egg Yolk, Porcini Salt, Grana Fiandino
*Can be served without the quail egg yolk

GLUTEN FREE CASARECCE - Cashew & Basil Pesto, Crisp Tuscan Kale, Grana Padano

GLUTEN FREE CASARECCE - Gulf King Prawns, Garlic Shoots, Chilli, Waihopai Sauvignon Blanc - *2022 Pendolino Fruttato Allegro EVOO*

RISOTTO VERDE CON GAMBERI - Cime di Rapa Risotto, Gulf King Prawn, Acoya Pearl Oyster & Prawn Butter

PESCE SAN PIETRO - Butter Roasted NSW Coast John Dory, Tasmanian Purple Bliss Potato, Slow Cooked Radicchio, Fava Bean Maccú, Roman Beans, Nasturtium, Zabaglione Friulano

INVOLTINO – White Rocks Veal & Bannockburn Free Range Hen Involtino, Pistacchio, Asparagus, Pan Dripping Sauce, Chicken Skin, Parmesan
2023 Pendleton Reserve EVOO

PASTISSADA (\$20 Supplement) - 12 Hour Slow Cooked Taree Beef, Radish, Polignano Carrot Salad, Bay Leaf Almond Milk,
2023 Pendolino Fruttato Allegro EVOO

DESSERT – *Choice of*

1939 NOUGAT SEMIFREDDO – Pendolino Classic Mondo Torrone, Ligurian Honey and Almond Milk Semifreddo, Strand Nut Shop 1939 Vienna Candied Almonds

PERE E ZABAIONE - Zibibbo Poached Pear, Zabaione, Buckwheat and Olive Oil Sponge Cake, Salted Espresso Gelato, Sugar Crisp - *2021 Pendolino Dolce EVOO*

MERINGATA ALLE FRAGOLE E RABBARO - Vincotto Macerated Rhubarb & Strawberries, Meringue, Mascarpone, Vincotto Gelato, Davidson's Plum

SORBETTI E GELATI - House-Made Sorbet & Gelato Selection

OPTIONAL SIDES - Garden Salad, Cabbage \$16 Potatoes, Brown Butter, Parmesan, Hazelnuts, Herbs, Garlic \$16

\$150 per person - Three Courses (First, Second and Third Course)

\$170 per person - Four Courses (First, Second, Third Course and Dessert)

\$190 per person - Six Courses Signature Degustation Menu (Set Menu)

SIGNATURE 6 COURSE MENU

SIGNATURE TASTING PLATE

SIGNATURE TASTING - Summer Tomato Tarragon Consommé; Olive Oil Okinawan Potato Crisp, Black Olive Purée; Napolitan Green Olive; River Trout Baccalà Rice Cracker

CRUDO

ALBA STYLE ORGANIC BEEF CRUDO - Aged Cow's Milk Testun di Barolo Cheese, Siena Morbidi Truffled Pecorino Dolce, Walnut, Red Sorrel, Burnt Grain, Tendon Crackling - *2022 Pendolino Fruttato Allegro EVOO*

CASARECCE

GLUTEN FREE CASARECCE - Gulf King Prawns, Garlic Shoots, Chilli, Waihopai Sauvignon Blanc
2022 Pendolino Fruttato Allegro EVOO

RISOTTO

RISOTTO - Forest Mushroom Risotto, Porcini Salt, Grana Fiandino

CARNE

INVOLTINO – White Rocks Veal & Bannockburn Free Range Hen Involtino, Pistacchio, Asparagus, Pan Dripping Sauce, Chicken Skin, Parmesan
2022 Pendleton Reserve EVOO

DOLCE

MERINGATA ALLE FRAGOLE E RABBARO - Vincotto Macerated Rhubarb & Strawberries, Meringue, Mascarpone, Vincotto Gelato, Davidson's Plum



PENDOLINO WINE STORE

Visit our Online Store to Purchase Wine Curated by The Restaurant Pendolino, delivered to you.

\$325 per person with premium wine pairing

\$265 per person with non-alcoholic pairing

The Restaurant
PEN^{OLINO}

GLUTEN FREE MENU