

SHARING BANQUET

\$79 per person – Minimum 2 ppl
Banquet menu must be taken by the whole table

Focaccina In Padella

Homemade herb focaccia, panfried, topped with Prosciutto San Daniele

Crab Croquette

Potato croquettes, topped with local spanner crabmeat, lime gel, chives

Tomino E Bresaola

Crumbed and fried Italian cheese, Bresaola, Australian bush honey

Wagyu Tonnato GF

2GR Rump MB9+, salsa tonnata, pickled onion, roast capsicum, caper dust

Gnocchi Granchio

Handmade potato gnocchi served with a crustacean and tomato bisque sauce, touch of chili, with local spanner crab meat

Pancetta di Maiale

Crumbed slow cooked pork belly served on a butternut pumpkin and potato veloute, with a port and truffle sauce

Dessert

Chef's selection

DA BIUSO SEAFOOD DEGUSTATION

\$140 per person – Minimum 2 ppl
Degustation menu must be taken by the whole table

Amuse Bouche

Chefs Two Appetisers

House Made Sicilian Bread

Served with xv olive oil

Scampo Spritz

Western Australian langoustine, creamy prosecco bisque, Aperol gel, dehydrated lettuce and Aperol dust

Grilled Fremantle Octopus

Nduja and octopus sauce, roast capsicum emulsion, baked salted ricotta, potato croquettes

Honey Bug Agnolotti

Agnolotti pasta filled with Honey Bug meat and served in a crustacean bisque

Ocean Trout

Semi cured steamed Tasmanian ocean trout, served cold, green herb oil, lemon herb sauce

Macedonia GF

Chefs recreated fruit salad cremoso



BY ^{DA} BIUSO

BREAD AND
SNACKS

Oysters Natural \$6 Each GF

Freshly shucked seasonal oysters, served with a cucumber vinaigrette, fresh lemon

Olive Miste \$8 GF V

Marinated, warm olives

House made Sicilian bread \$12 V

Served with extra virgin olive oil

Focaccina in Padella with Prosciutto San Daniele \$14

House made garlic and herb focaccia served Prosciutto Crudo

Tomino e Bresaola \$14

Two crumbed, fried Italian cheese balls with Bresaola and bush honey

Crab Croquette \$16

Four potato croquettes, topped with local spanner crabmeat, chives and lime gel

Burrata e Tomato Salad \$24 GF V

Burrata cheese 125g, medley of tomatoes, basil emulsion, pickled beetroot agrodolce

Grilled Fremantle Octopus \$31

Nduja and octopus sauce, roast capsicum emulsion, baked, salted ricotta, potato croquettes

Ocean Trout \$31 GF

Semi cured steamed Tasmanian ocean trout, served cold, green herb oil, lemon herb sauce

Gamberi e Capesante \$32 GF

2 Mooloolaba king prawns, 2 Japanese Hokkaido scallops served with a creamy tomato sauce, cauliflower emulsion

Wagyu Tonnato \$29 GF

2GR Rump MB9+ salsa tonnata, pickled onion, roast capsicum, caper dust

Cappellacci Spezzatino \$28

Pasta filled with a beef stew and served in a creamy mushroom sauce

ENTREES

PASTA AND
MAINS

Honey Bug Agnolotti \$49

Agnolotti pasta filled with honey bug meat, lemon butter bisque, concasse of cherry tomatoes and cucumber

Gnocchi Granchio \$41

Handmade potato gnocchi served with a crustacean and tomato bisque sauce, touch of chili, with local spanner crab meat

Rigatoni alla Norma \$35 V

Rich hand crushed tomato sauce, tossed with eggplant, fresh basil and topped with house made salted and baked ricotta

Lasagne of Quail \$39

White quail ragu and bechamel, enclosed in a lasagne sheet, ovenbaked and served on a parmesan veloute

Pappardelle Ragu \$37

Hand cut, slow braised beef chuck and pork short rib ragu

Duck Risotto \$44 GF

Twice cooked crispy duck leg, orange soy reduction, caramelised onion, saffron risotto

Pancetta di Maiale \$44

Crumbed slow cooked pork belly served on a butternut pumpkin and potato veloute, with a port and truffle sauce

Wagyu Rump 2GR \$65 GF

250g 2GR MB9+ Rump, char grilled, smoked fennel, double mustard beef jus

Cauliflower Steak \$35 Vegan GF

Chargrilled cauliflower steak, chickpea puree, XV olive oil, lemon, herbs

Pesce del Giorno MP GF

Check with your waiter for today's fresh fish

SIDES

Roasted Potatoes \$12 GF V

Mixed Vegetables \$14 GF V

Garden Salad \$14 GF V

Chips \$12 GF V



DESSERT MENU

DESSERTS

Macedonia \$19 GF

Chefs Recreated fruit salad cremoso

Tiramisu \$16

Traditional lady finger biscuits, coffee, mascarpone

Millefoglie \$16

Layers of crispy sweet pastry with a passionfruit and white chocolate cream

Strawberry Paradise \$16

Lemon, vermouth strawberry foam, House made vanilla gelato, pistacchio crumble

Mini Cannoli \$12

3 mini cannoli filled with limoncello crema pasticerra

Budino al Cioccolato \$16

Rich, silky Italian chocolate pudding

Cheese Plate \$39

Selection of 3 cheeses with accompaniments, bread and crackers

Affogato \$18

House made vanilla gelati served with espresso coffee and your choice of one the following liqueurs: Baileys, Frangelico, Kahlua, Nocello

Espresso Martini \$21

Belvedere vodka, dark chocolate liqueur, coffee liqueur and espresso

Chocolate Martini \$21

Belvedere vodka, Baileys liqueur, Dark Chocolate Liqueur

Sgroppino \$21

Belvedere vodka, Cantina Del Garda Prosecco, lemon sorbet, blended with ice

LIQUID
DESSERTS

All glasses poured for dessert wine are 100mls

La Gioisa Moscato

2022 Treviso, IT 750mls

Gls \$13 Btl \$49

Frogmore Creek Iced Riesling

2021 TAS 375mls

Gls \$16 Btl \$69

Pellegrino Passito di Pantelleria

2022 Sicily, IT 500mls

Gls \$24 Btl \$99

Zenato Recioto della Valpolicella

2017 Veneto, IT 500mls

Gls \$49 Btl \$199

Blue Label 5 Puttonyos Aszu Royal Tokaj

2017 HU 500mls

Gls \$34 Btl \$165

DESSERT
WINES