

ASSAGGI

SMALL BITES

Natural freshly shucked **oysters** 3pcs / 16

Kingfish crudo, mojito dressing, baby fennel, dill, chilli, black sesame tuile, Cetara's colatura / 27

Smoked Rose Mallee **wagyu** carpaccio, parmesan crisp, porcini salt, pickled mushrooms / 27

Burrata, prosciutto di Parma, cherry tomatoes, basil salad / 27

Cured meat, bresaola, coppa, prosciutto, salami, olives, marinated prosciutto cubes, parmesan krumiri / 34

Fried **eggplant** involtini, ricotta, spinach, smoked scamorza (v) / 18

Sardines in saor, watercress, frisée salad / 18

Shark Bay **scampi**, Malfi gin, orange, almond, watercress / 32

Italian style fried **calamari**, balsamic aioli / 24

Fried **quail**, pickled red cabbage, mustard fruits, vincotto / 32

Scallops, celeriac purée, blood orange dust, black olive soil, black sesame tuile / 27

Vitello tonnato / 26

VEGETARIAN

Premium Italian **mushrooms**, WA cultured butter, thyme, garlic (v) / 24

Duck breast, orange syrup, pollen, lampascioni purée, almond tuile, aceto balsamico di Modena / 27

Agnolotti, ricotta, truffle, beef cheek ragu / 21

Ravioli, porcini mushrooms, duck / 24

Prosecco scarlet prawns, **risotto**, lemon marinated zucchini, stracciatella cheese, black lime dust / 30

White **sourdough** boule, butter, olive oil, balsamic vinegar / 10

Cauliflower steak parmigiana (v) / 18

PORTATA PRINCIPALE

MAINS

CARNE

MEAT

Southwest **lamb cutlets**, pistachio & bread crumb, tuscan herbs, provolone 250g / 42 | 500g / 78

Rolled **porchetta**, fennel seeds, prune sauce 350g / 49

Filetto Al Balsamico 200g Black Angus **beef fillet**, parmesan potato cake, wild mushrooms, sautéed spinach, balsamic beef jus / 62

Chicken diavola, roasted capsicum, chicken jus, broccolini, bergamot gel / 40

Tagliata di manzo, passito sauce **Wagyu** sirloin MB9+ 180g / 120

Pork ribs plate, figs, aceto balsamico di Modena glaze 500g / 46 | 1kg / 87

Bistecca Fiorentina Margaret River **beef T-Bone**, 100 days grainfed 1kg / 120

Paccheri pasta, **lamb** salmi, rosemary, pecorino / 42

PESCE

FISH

Woodfired **octopus**, potatoes, olives, lemon, friggittelli 400g / 46

Northwest woodfired king **prawns**, lemon, garlic, pangrattato 3pcs / 39 | 6pcs / 72

Pan-fried premium **fish fillet** of the day, braised leeks, sautéed asparagus, salsa verde 180g / 59

Squid ink **spaghetti**, blue swimmer crab, chilli, garlic, bottarga / 46

Porcini crusted **toothfish**, confit cherry tomatoes, fresh basil, black garlic gel / 63

CHEF'S TASTING MENUS

Journey the flavours of modern Italy with a curation of signature dishes, each designed to share.

Experience / 99 per person

Premium Experience / 149 per person

Wine Pairing / 40 per person

CONTORNI

SIDE DISHES

Broccolini, chilli, garlic (v) / 17

Rosemary garlic **potatoes** (v) / 15

Honey glazed **carrots**, provola fondue, pine nuts, sage (v) / 16

Palermo style **artichoke** caponata (v) / 15

Rocket salad, pear, parmesan, balsamic vinegar (v) / 15

DOLCE

Tiramisu - coffee, mascarpone cheese, cocoa powder / 18

Vanilla **pannacotta**, berries / 18

Limoncello **caprese cake**, Sicilian pistachio ice cream, saffron gel / 20

Cocco - white chocolate mousse, toasted coconut, coconut gel, dark chocolate soil, Bailey's ice cream / 19

A selection of cheeses, fig jam, crackers, mixed nuts, honey / 22

(v) Vegetarian | Signature Dish

Please note that credit card payments incur a service fee of 1.15%.

A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.

MODO·MIO
CUCINA ITALIANA