

# Motorwagen

## 7 COURSE DEGUSTATION

*Menu designed for the whole table to enjoy*

7 COURSES \$110

Streghe with onion paste and garlic oil

Swordfish cured belly, black sesame,  
buttermilk, lychee gel and basil oil | *gf*

Dry aged angus beef tartar with bagna cauda  
consistencies and alliums | *gf*

Culurgiones, cacio and nduja  
Ravioli with a potato and Pecorino filling,  
served on cacio pepe sauce, finished with nduja oil

Pan-fried Barramundi fillet served with mussels, chickpea puree &  
deep-fried chickpeas, finished with mussel broth & rosemary oil

Black angus beef flank finished over coals, soft leeks,  
saffron cream and Dijon mustard jus | *gf*

Red capsicum, white chocolate ice cream  
and fresh lemon thyme

## 5 COURSE DEGUSTATION

*Menu designed for the whole table to enjoy*

5 COURSES \$80

Streghe with onion paste and garlic oil

Hiramasa Kingfish cured belly crudo, black sesame,  
buttermilk, lychee gel and basil oil | *gf*

Culurgiones, cacio and nduja  
Ravioli with a potato and Pecorino filling,  
served on cacio pepe sauce, finished with nduja oil

Black angus beef flank finished over coals, soft leeks,  
saffron cream and Dijon mustard jus | *gf*

Sweetcorn puree, brownie sbagliato,  
caramelised confit baby corn, for di latte ice cream.

