

Osteria di
RUSSO & RUSSO

Ultra Bene - Seven course shared feast

\$70 Per Person / \$140 With Matched Wine
Please Note: All Cards Incur a 1.5% Surcharge

Note: We create a balanced meal by serving **one dish** per course for your group which compliment one another. Please let us know if there are any specific dishes you **MUST** try, or things you'd prefer to avoid.

1st Course

Oysters Shucked to Order
Native Pepper Mignonette

or

Cannolo, Duck Liver Parfait,
Date, Hazelnuts

or

Fried Zucchini Flower, Goats Milk Ricotta,
Lemon Aspen, Chili Salt

2nd Course

Local Stracchino, Pickled Beetroot,
Blood Orange, Black Olive

or

Wild Venison Carpaccio, Wattleseed,
Cheddar Crisp, Vincotto

3rd Course

Fried Globe Artichokes, Sheep's Milk Yogurt
Fennel, Cumquat, Bottarga

or

Char Grilled Fremantle Octopus,
Chickpea, Salsa Rossa

4th Course

Aged Carnaroli Risotto - Cooked to Order
Asparagus, Pistachio, Fontina

or

Saltbush Gnocchi, Pork Sausage Ragu,
Porcini, Juncu Pecorino, Sage

or

Squid Ink Stracci, Mussel Crema,
Fraser Island Spanner Crab, Chilli

5th Course

Roasted Broccoli, Smoked Macadamia,
Capers, Cured Egg Yolk

or

Slow Cooked Duck Breast, Radicchio,
Pickled Quandong, Carrot Puree

or

Chargrilled Black Angus Flank Steak,
Burnt Eggplant, Green Garlic, Nasturtium

6th Course

Crostini of Aged Asiago, Muntries,
Balsamic, Walnuts, Pane Carasau

7th Course

Strawberry Sorbet, Ribberries,
Meringue, Limoncello Mascarpone

or

Coconut Pannacotta, Honeydew Granita,
Rice Pudding, Lemon Myrtle Marshmallow

or

Amedei Chocolate Mousse, Orange,
Wattleseed Crumble, Honeycomb