

Degustazione Classic

\$105 per person

ANTIPASTI

Polpo alla Luciana

Chargrilled octopus leg, with a rich tomato puttanesca salsa

Tartare di Tonno

Yellowfin tuna, buffalo mozzarella, Bronte pistachios, avocado mousse

PRIMI

Gnudi

Naked ricotta & spinach ravioli, burnt butter, sage, Parmigiano Reggiano

Spaghetti alle vongole

House made spaghetti, sauteed clams, confit garlic, chilli, finished with Colatura di alici riserva

SECONDO & CONTORNO

Pesce all' acqua pazza

Corner Inlet rock flathead fillets, cooked in (crazy water) with cherry tomatoes, olives, capers

Insalata mista

Hand picked selected leaf salad, citronette

DOLCE

Tazza di caffè

Edible coffee cup, coffee zabaglione, ricotta mousse, milk chocolate coffee bean

Degustazione Signature

\$125 per person

ANTIPASTI

Gnocca fritte

Crisp filled pastry with Parmigiano fondue, finished with wagyu bresaola

Fiori di zucca

Light fried zucchini flower filled with a caponata Siciliana

Tartare di Tonno

Yellowfin tuna, buffalo mozzarella, Bronte pistachio's, avocado mousse

PRIMO

Paccheri al ragu' di Agnello

House made large tubular pasta, slow cooked Gundagai lamb shoulder ragu' with aromatic herbs & Pecorino Romano

SECONDO & CONTORNI

Bombette Pugliese

Chargrilled rolled pork scotch filled with caciocavallo, herbs, wrapped in pancetta & finished with salmoriglio

Cicoria saltata

Sauteed chicory, confit garlic & chilli

Patate arroste

Triple cooked local potatoes

DOLCE

Baba al rum

Gentle soaked in a fragrant rum syrup, crème patisserie, Amarena cherries

Add ons

Arancino of the day \$12pp

Freshly shucked oysters \$18 3pce

Mayura Station signature full blood wagyu sirloin, ms9 \$40pp

Available as an addition to your degustation or as
a replacement for the main course

MIETTAS