

MIETTAS

Degustazione Classic

\$115 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),
Piennolo DOP 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

Add ons

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

PLEASE NOTE A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

MIETTAS

Degustazione Signature

\$135 per person

ANTIPASTI

Bresaola di wagyu

Wagyu bresaola, lemon zest, 30 months Parmigiano Reggiano

Fiori di zucca

Lighty fried zucchini flowers filled with a caponata Siciliana

PRIMI

Tartare di Tonno

Yellowfin tuna, buffalo mozzarella, Bronte pistachios, avocado mousse

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

DOLCE

Baba al rum

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

Add ons

Freshly shucked oysters \$18 3pce

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

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MIETTAS

Degustazione Vegetariana

\$115 per person

ANTIPASTI

Fiori di zucca

Light fried zucchini flowers filled with a caponata Siciliana

Fave e cicoria

Pugliese style broad bean puree, sauteed bitter greens, garlic, chilli

PRIMI

Gnudi

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

Spaghetti al pomodoro del Vesuvio

House made spaghetti, San Marzano tomato sugo, Piennolo DOP cherry tomatoes

SECONDO & CONTORNI

Parmigiana di melanzane

Layered lightly fried eggplant, San Marzano tomato, fior di latte, Parmigiano

Insalata mista

Handpicked selected leaf salad, citronette

DOLCE

Tazza di caffè

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

MIETTAS

Degustazione Vegana

\$115 per person

ANTIPASTI

Fiori di zucca

Light fried zucchini flowers filled with a caponata Siciliana

Fave e cicoria

Pugliese style broad bean puree, sauteed bitter greens, garlic, chilli

PRIMI

Risotto ai funghi misti

Carnarioli rice, sauteed mixed mushroom, thyme, white truffle evo oil

Spaghetti al pomodoro del Vesuvio

House made spaghetti, San Marzano tomato sugo, Piennolo DOP cherry tomatoes

SECONDO & CONTORNI

Parmigiana di melanzane

Layered eggplant, San Manzano tomato, vegan mozzarella

Insalata mista

Handpicked selected leaf salad, citronette

DOLCE

Millefoglie

Layers of crisp puff pastry, cocoa mousse, seasonal berries