

THE RESTAURANT PENDOLINO MENU

FIRST COURSE

SIGNATURE TASTING - Summer Tomato Tarragon Consommé; Olive Oil Okinawan Potato Crisp, Basil & Cashew Pesto; White Rocks Veal & Free Range Victorian Chicken Fried Ascolana Olive; River Trout Baccalà Rice Cracker

SECOND COURSE – *Choice of*

HEIRLOOM CAULIFLOWER & BROCCOLI - Ancient Grains, Pulses, Pendolino Nebbiolo Vinaigrette, Barley & Thyme Cracker - *Alto Robust 2023 EVOO*

VITELLONE TONNATO - Organic Cowra Yearling Beef Tonnato, Heirloom Giardiniera, Capers & Caper Berries
Pendolino Koroneiki Dolce EVOO

HIBACHI GRILLED SOUTHERN CALAMARI – Port Lincoln Southern Calamari, Heritage Garlic Potato, Sweet Peas, Bell Pepper, Salsa Rosa, Crustacean Oil

THIRD COURSE – *Choice of*

RAVIOLI DI MAGRO – Pendolino Classic Hand-Made Spinach & Artisan Cheese Ravioli, Pepe Saya Cultured Burnt Butter, Sage

PASTA SILANA - Spelt & Rye Flour Ribbon Pasta, Northern Rivers Wild Boar & Organic Beef Ragu, Tomato, Pecorino DOP, Bitter Herbs

RISOTTO VERDE CON GAMBERI - Cime di Rapa Risotto, Gulf King Prawn, Acoya Pearl Oyster & Prawn Butter

FRITTURA MILANESE – Crumbed & E V Olive Oil Fried Murray River Cod, Hokkaido Sea Scallop, Southern Calamari, Sicilian Cauliflower in Sea Urchin Butter, Polenta Taragna, Acciugata

LA MORRA LEEK AND MUSHROOM PIE - Kariong NSW King Brown, Oyster, Nemeko Mushrooms, Dutch Cream Potato, Pecorino DOP Fondo - *2023 Rylstone EVOO*

PESCE SAN PIETRO - Butter Roasted NSW Coast John Dory, Tasmanian Purple Bliss Potato, Slow Cooked Radicchio, Fava Bean Maccú, Roman Beans, Nasturtium, Zabaglione Friulano

INVOLTINO – White Rocks Veal & Bannockburn Free Range Hen Involtino, Black Barley Orzotto, Pistacchio, Asparagus, Pan Dripping Sauce, Chicken Skin, Parmesan - *2023 Pendleton Reserve EVOO*

PASTISSADA (\$20 Supplement) - 12 Hour Slow Cooked Taree Beef, Radish, Polignano Carrot Salad, Bay Leaf Almond Milk, *2023 Pendolino Fruttato Allegro EVOO*

DESSERT – *Choice of*

1939 NOUGAT SEMIFREDDO – Pendolino Classic Mondo Torrone, Ligurian Honey and Almond Milk Semifreddo, Strand Nut Shop 1939 Vienna Candied Almonds

MERINGATA ALLE FRAGOLE E RABARBARO - Vincotto Macerated Rhubarb & Strawberries, Meringue, Mascarpone, Vincotto Gelato, Davidson’s Plum

SORBETTI E GELATI - House-Made Sorbet & Gelato Selection

OPTIONAL SIDES Garden Salad, Spelt, Cabbage \$16 Potatoes, Brown Butter, Parmesan, Hazelnuts, Herbs, Garlic \$16

\$150 per person - Three Courses (First, Second, Third Course)

\$170 per person - Four Courses (First, Second, Third Course and Dessert)

\$190 per person - Six Courses Signature Degustation Menu (Set Menu)

SIGNATURE 6 COURSE MENU

SIGNATURE TASTING PLATE

SIGNATURE TASTING - Summer Tomato Tarragon Consommé; Olive Oil Okinawan Potato Crisp, Basil & Cashew Pesto; White Rocks Veal & Free Range Victorian Chicken Fried Ascolana Olive; River Trout Baccalà Rice Cracker

TONNATO

VITELLONE TONNATO - Organic Cowra Yearling Beef Tonnato, Heirloom Giardiniera, Capers & Caper Berries
Pendolino Koroneiki Dolce EVOO

RISOTTO

RISOTTO VERDE CON GAMBERI - Cime di Rapa Risotto, Gulf King Prawn, Acoya Pearl Oyster & Prawn Butter

RAVIOLI

RAVIOLI DI MAGRO – Pendolino Classic Hand-Made Spinach & Artisan Cheese Ravioli, Pepe Saya Cultured Burnt Butter, Sage

CARNE

INVOLTINO – White Rocks Veal & Bannockburn Free Range Hen Involtino, Black Barley Orzotto, Pistacchio, Asparagus, Pan Dripping Sauce, Chicken Skin, Parmesan - *2023 Pendleton Reserve EVOO*

DOLCE

MERINGATA ALLE FRAGOLE E RABARBARO - Vincotto Macerated Rhubarb & Strawberries, Meringue, Mascarpone, Vincotto Gelato, Davidson’s Plum

\$265 per person with non-alcoholic pairing

The Restaurant
PEN^QOLINO

PREGNANCY MENU