DILLY DALLY

SUBLACO

SHARE BITS

bread & butter \$3/person v
olives \$6 gf/v

pork and veal meatballs, spicy sugo \$16

salumi selection, cheese, house
pickles, crostini \$24/\$44 gf*

eggplant, tomato, ricotta, olive, salsa verde \$17/\$26 qf/v

broccoli, grains, sugar snap peas,
pepitas \$18/\$27 qf*/v

tuna crudo, green chilli, cucumber, avocado, colatura di alici \$20 gf

grilled prawns, blood orange, turnip,
crustacean oil \$22/\$33 gf

veal tongue, capers, parmesan,
pangrattato, lemon \$18 gf*

BITS ON THE SIDE

fried potatoes, buttermilk aioli
\$10 gf/v*

heirloom carrots, radish, witlof, shallots \$12 qf*/v

brussel sprouts, red wine vinegar,
honey \$12 gf/v

cabbage salad, parmesan \$10 gf/v

OUR FAVOURITE BITS

A SHARED COURSE FEAST FOR THE WHOLE TABLE

\$63/PERSON

DIETARIES WILL BE ACCOMMODATED WHERE POSSIBLE

BIGGER BITS

casarecce, asparagus, peas, stracciatella \$29 v

squid ink spaghettini, blue swimmer crab, tomato, basil \$32

campanelle, duck ragu, leek, cavolo nero
\$31

tagliatelle, wild boar, mushrooms, thyme \$31

market fish, jerusalem artichoke, saltbush, capers \$39 gf

half chicken, sweet potato, greens, pickled shallots, chilli \$33 gf

pork cotoletta, celeriac, witlof, snake
beans \$37 qf

bistecca - 500g black angus T-bone, horseradish, lemon \$59 gf

whole braised lamb shoulder, salsa
verde, lemon \$105 gf
[serves 4-6, allow 30 mins]

PIZZA

tomato, mozzarella, basil \$20 v pumpkin, silverbeet, fontina, pinenuts \$23 v

tomato, nduja, anchovies, olives, basil \$24.5

tomato, salami, provolone, rocket \$25 tomato, prawn, pancetta, chilli \$26

ADD ONS - nduja \$4, prosciutto \$6, salami \$4, leg ham \$4, coppa \$4, prawns \$8, anchovies \$2, olives \$2, pineapple \$1.5, gluten free base \$3

SWEET BITS

tiramisu - savoiardi, coffee, mascarpone \$14 v

chocolate torta, yoghurt sorbet, quince \$16 gf/v

pear pudding, rhubarb, honeycomb
\$16 gf/v

affogato - vanilla ice-cream,
espresso, frangelico \$15 gf/v

cheese selection $$28 ext{ gf*/v}$