

# TRUST THE CHEF

Minimum of 2 persons. Required for groups of 7 or more.

**Short Film:** \$60 per guest (2 courses)

**Directors Cut:** \$80 per guest (4 courses)

## SNACKS + SMALL PLATES

|                                                             |          |
|-------------------------------------------------------------|----------|
| Marinated olives                                            | 9        |
| Wood-fired bread / garlic bread                             | 9/12     |
| Sourdough focaccia, anchovy butter                          | 12       |
| Vannella stracciatella, crispy chilli, pickled green tomato | 16       |
| Truffle prosciutto 30g                                      | 20       |
| 9+ Suzuki Wagyu bresola 25g                                 | 25       |
| Coffin Bay oyster, desert lime, hot sauce, coriander        | 6 each   |
| Bonito crudo, miso, chilli, sesame, sorrel                  | 24       |
| Tomato tartare, bonito, fried nori                          | 16 (2pc) |
| Blue swimmer crab, fermented chilli, cucumber, roe          | 28 (2pc) |
| 9+ Wagyu striploin, mustard, soy, egg yolk                  | 29 (2pc) |

## PASTA

|                                                         |    |
|---------------------------------------------------------|----|
| Rigatoni, eggplant, chilli, vodka sauce, ricotta salata | 34 |
| Macaroni, guanciale, pecorino, egg, espellete           | 36 |
| Mafaldine, Lamb ragu, spinach, parmigiano               | 36 |
| Bucatini, Goolwa pipi, yuzu kosho, chives               | 36 |

## PIZZA

|                                                                            |        |
|----------------------------------------------------------------------------|--------|
| Margherita, fior di latte, parmigiano, fresh basil                         | 25     |
| Buratta, San Marzano, Italian herbs, garlic, chilli                        | 28     |
| Pepperoni, provolone, jalapeño, hot honey                                  | 30     |
| King prawn, nduja, onion, olives, San Marzano, fior di latte               | 38     |
| Olasagasti anchovy, fior di latte, fermented chilli, garlic, parsley       | 34     |
| Zucchini, pesto, whipped fetta, za'atar, mixed herbs                       | 28     |
| <i>ADD: prosciutto 9   truffle prosciutto 15   Olasagasti anchovies 12</i> |        |
| Crust Dips:                                                                | 5 each |
| Garlic butter   Taramasalata   XO mayo                                     |        |

## SIDES

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Jerusalem artichoke, apple, grape, walnut, witlof, gorgonzola ranch | 20 |
| Cauliflower fioretto, romesco sauce, macadamia, lemon               | 24 |

## SWEETS

|                                                       |    |
|-------------------------------------------------------|----|
| Baked lemon tart, whipped ricotta, yuzu, lemon myrtle | 16 |
| Black forest tiramisu                                 | 16 |