

MENUS



SUPPLEMENTS MENU

CHAMPAGNE & PROSECCO

SPARKLING

NV Courabyra '1 of 11' Brut – Tumbarumba - NSW - **\$19**

PROSECCO

NV La Farra Valdobbiadene-Veneto - **\$23**

FRANCIACORTA

NV Cavalleri 'Blanc de Blancs' Brut Brescia – Lombardia - **\$40**

CHAMPAGNE

NV Gallimard Cuvée de Réserve Blanc de Noirs Brut
Les Riceys - Côte des Bar - **\$50**

COCKTAILS

OUR LADY IN BOLZANO

Apple, Passionfruit, Żubrówka Bison Grass Vodka, Peach Schnapps - **\$25**

LUIGI & SILVIO

Aperol, Beefeater Gin, Lemon, Peychauds Bitters, Whites - **\$23**

OYSTERS - CAVIAR – PRAWN TRAMEZZINI

EAST 33 PREMIUM SYDNEY ROCK OYSTERS NSW - (\$7.50 per piece)

Pendolino Premium Nebbiolo Vinegar, Shallot & Olive Oil Dressing, Fresh Lemon
2023 Pendolino Fruttato Allegro Coratina EVOO

VENETIAN OYSTERS - EAST 33 PREMIUM SYDNEY ROCK OYSTERS NSW - (\$12 per piece)

Yarra Valley Salmon Caviar, Fresh Lemon Juice, Pendolino Dolce *EVOO*

TRAMEZZINI DI GAMBERI - \$22

King Prawn & Buffalo Ricotta Rye Cocktail Sandwiches

CAVIAR - \$247 (30g)

Our Caviar is served with Organic Boiled Eggs, Mascarpone, Toast and Chives
ARS Italica Sturgeon Oscietra Caviar, Ticino National Park, Italy

The Restaurant
PEN^{OLINO}

MENU

OPTIONAL SUPPLEMENTS, COMPLIMENTARY OLIVE OILS AND BREADS

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CAVIAR

Our Caviar is served with Organic Boiled Eggs, Mascarpone, Toast and Chives

ARS Italica Sturgeon Oscietra Caviar, Ticino National Park, Italy - \$247 (30g)

INDIVIDUAL CHEESE PLATE

Served with Fresh Pear, Grape Marmalade, selection of Carta di Musica, Grissini and Fruit Bread \$29

Please select two of any of the following cheeses:

TENERONE TRE LATTE - Exquisite soft cheese from a blend of sheep, goat's & cow's milk - Piedmont

BRUNET GOAT'S MILK ROBIOLA - Rich and creamy with a fresh finish and clean goat's milk flavours - Piedmont

PECORINO TOSCANO - Mild and firm sheep's milk cheese with a dense flavor and a nutty finish - Tuscany

KINGFISHER CREEK BLUE - Elegant cow's milk blue cheese, firm slightly crumbly texture, subtle complex balanced flavour - Adeliade Hills, SA

COMPLIMENTARY SUPER PREMIUM OLIVE OILS AND BREADS

Pendolino Fruttato Allegro Coratina, VIC

Cobram Estate Single Varietal Premiere Picual, VIC

Pendolino Agrumato Limone, SA

PANINO DI CASA - House-Made Classic Pane Di Casa Panino

FOCACCIA NERA - Charcoal Black Bread Focaccia with Black Olive & Roasted Garlic

THE RESTAURANT PENDOLINO MENU

FIRST COURSE

SIGNATURE TASTING PLATE - Fioretto Cauliflower Blossom Vellutata, Garlic Chive & Tarragon Olive Oil; Sicilian Olive Oil Beetroot Crisp, Tomato, Cashew, Almond & Macadamia; White Rocks Veal & Free Range Pork Fried Ascolana Olive; River Trout Baccalà Rice Cracker

SECOND COURSE – Choice of

KINGFISH TARTARE - Local Wild Caught Yellowtail Kingfish, Crimson Bravo Apple, Kohlrabi, Root Vegetable Salad, Garum
2023 Cobram Estate Single Varietal Premiere Picual EVOO

TONNATO DI MAIALE - Free Range Victorian Borrowdale Pork Tonnato, Heirloom Giardiniera, Capers & Caper Berries
Pendolino Koroneiki Dolce EVOO

HEIRLOOM CAULIFLOWER & BROCCOLI - Stracciatella, Ancient Grains, Pulses, Pendolino Nebbiolo Vinaigrette
Alto Robust 2023 EVOO

ALBA STYLE ORGANIC BEEF CRUDO - Aged Cow's Milk Testun di Barolo Cheese, Siena Morbidi Truffled Pecorino Dolce, Walnut, Red Sorrel, Burnt Grain, Tendon Crackling - *2023 Pendolino Fruttato Allegro Coratina 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 Ragù, Tomato, Pecorino DOP, Bitter Herbs

RISOTTO VERDE CON GAMBERI - Tuscan Kale Risotto Verde, Gulf King Prawn, Acoya Pearl Oyster & Prawn Butter

FRITTURA MILANESE - Crumbed & EV 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, Nameko Mushrooms, Dutch Cream Potato, Pecorino DOP Fondo - *2023 Rylstone EVOO*

PESCE SAN PIETRO - Butter Roasted NSW Coast John Dory, Okinawan Purple Sweet Potato, Slow Cooked Radicchio, Fava Bean Maccù, Roman Beans, Nasturtium, Zabaglione Friulano

INVOLTINO - Duck & Bannockburn Free Range Hen Involtino, Chioggia Target & Golden Beetroot, King Edward Potato Tortino, Orzo Nero, Duck Fondo, Pumpkin Seed, Grana Padano - *2023 Pendleton Reserve EVOO*

AGNELLO (\$20 Supplement) - 12-Hour Slow Cooked Warilba Station Organic Lamb, Calabrian Peperonata, Eggplant Fritto, Tarragon & Mint Salsa Dragoncello, Almond Milk - *2023 Pendolino Fruttato Allegro Coratina EVOO*

DESSERT – Choice of

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

PERE E ZABAIONE - Zibibbo Poached Pear, Zabaione, Buckwheat and Olive Oil Sponge Cake, Salted Espresso Gelato, Sugar Crisp
2023 Pendolino Dolce EVOO

MERINGATA - Passionfruit Mango Meringue Torta, Bergamot Mascarpone, Coconut Gelato, Passionfruit Vincotto Bianco

PASTICCOTTO PUGLIESE - Lecce Custard Pastry, Pomegranate & Blueberry Sorbetto, Poli Grappa Vanilla Prunes

SORBETTI E GELATI - House-Made Sorbet & Gelato Selection

OPTIONAL SIDES \$16

PATATINE - Extra Virgin Olive Oil Fried Shoestring Fries

PATATE SFIZIOSE - Potatoes, Brown Butter, Parmesan, Hazelnuts, Herbs, Garlic

INSALATA DI GIARDINO - Garden Salad, Spelt, Cabbage, Heirloom Radish & Beets

BIETOLA E PATATE - Steamed Rainbow Chard, Crushed Sebago Potato, Lemon - *Pendolino Agrumato Limone EVOO*

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

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

SIGNATURE 6 COURSE MENU

SIGNATURE TASTING

SIGNATURE TASTING PLATE - Fioretto Cauliflower Blossom Vellutata, Garlic Chive & Tarragon Olive Oil; Sicilian Olive Oil Beetroot Crisp, Tomato, Cashew, Almond & Macadamia; White Rocks Veal & Free Range Pork Fried Ascolana Olive; River Trout Baccalà Rice Cracker

CRUDO

ALBA STYLE ORGANIC BEEF CRUDO - Aged Cow's Milk Testun di Barolo Cheese, Siena Morbidi Truffled Pecorino Dolce, Walnut, Red Sorrel, Burnt Grain, Tendon Crackling - *2023 Pendolino Fruttato Allegro Coratina EVOO*

***2019 Castel De Paolis 'Frascati Bianco' - Viterbo - Lazio Frascati Superiore DOCG (Malvasia del Lazio - Trebbiano Giallo)**

NON2 - Caramelised Pear & Kombu (Whole Pears, Kombu, Ginger, Cardamom, Peppercorn, Star Anise, Vanilla, Olive Brine, Verjus)

RISOTTO

RISOTTO VERDE CON GAMBERI - Tuscan Kale Risotto Verde, Gulf King Prawn, Acoya Pearl Oyster & Prawn Butter

***2017 Il Carpino 'Vis Uvae' - San Floriano del Collio - Friuli Venezia Giulia IGT (Pinot Grigio)**

2021 Kolonne Null Rosé - Edition 'Les Quatre Tours' – Coteaux d'Aix-en-Provence - France (Grenache-Cinsaut-Mourvèdre)

RAVIOLI

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

***2021 Cristo di Campobello 'Laudari' - Agrigento – Sicilia DOC (Chardonnay)**

NON3 - Toasted Cinnamon & Yuzu (Yuzu, Orange, Cinnamon, Murray River Salt, Organic Cane Sugar, Verjus)

CARNE

AGNELLO - 12-Hour Slow Cooked Warilba Station Organic Lamb, Calabrian Peperonata, Eggplant Fritto, Tarragon & Mint Salsa Dragoncello, Almond Milk - *2023 Pendolino Fruttato Allegro Coratina EVOO*

***2020 Egger Ramer 'Kristan' - Bolzano - Trentino - Alto Adige Lagrein Gries DOC – (Lagrein)**

#NON7 - Stewed Cherry & Coffee (Sour Cherries, Cold Brew Coffee, All Spice, Nutmeg, Pink Peppercorn, Murray River Salt)

DOLCE

MERINGATA - Passionfruit Mango Meringue Torta, Bergamot Mascarpone, Coconut Gelato, Passionfruit Vincotto Bianco

***2019 Tertini Noble Dessert Wine, Hilltops NSW (Viognier - Sauvignon Blan)**

NON1 - Salted Raspberry & Chamomile (Whole Raspberries, Chamomile, Murray River Salt, Organic Cane Sugar, Verjus)

***Denotes the wine selected to match with this dish**

Denotes the non-alcoholic to match with the dish



PENDOLINO WINE STORE

Visit our Online Store to Purchase Wine Curated by The Restaurant Pendolino, delivered to you.

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

\$325 per person with premium wine pairing (wines listed are subject to change)

\$265 per person with non-alcoholic pairing



DESSERTS - \$29

1939 NOUGAT SEMIFREDDO

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

PERE E ZABAIONE

Zibibbo Poached Pear, Zabaione, Buckwheat and Olive Oil Sponge Cake,
Salted Espresso Gelato, Sugar Crisp - 2023 *Pendolino Dolce EVOO*

MERINGATA

Passionfruit Mango Meringue Torta, Bergamot Mascarpone, Coconut Gelato, Passionfruit Vincotto Bianco

PASTICCIOTTO PUGLIESE

Lecce Custard Pastry, Pomegranate & Blueberry Sorbetto,
Poli Grappa Vanilla Prunes

SORBETTI E GELATI

House-Made Sorbet & Gelato Selection

INDIVIDUAL CHEESE PLATE - \$29

Please select two of any of the following cheeses served with Fresh Pear,
Grape Marmalade, selection of Carta di Musica, Grissini and Fruit Bread

TENERONE TRE LATTE - Exquisite Soft Cheese from a Blend of
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PECORINO TOSCANO - Mild and Firm Sheep's Milk Cheese
with a Dense Flavor and a Nutty Finish – Tuscany

KINGFISHER CREEK BLUE –Elegant Cow's Milk Blue Cheese. Firm and Slightly Crumbly Texture, Subtle Complex and Balanced Flavour –
Adelaide Hills, SA

