

# ENOTECA BOCCACCIO

## antipasti

oysters, mignonette, lemon | MP

house made organic spelt flour sourdough focaccia, rosemary | 12

duck liver & foie gras parfait, figs, brioche | 19

selection of salumi, buffalo mozzarella, pickled organic Hoddles Creek zucchini | 42

## primi

Fraser Island spanner crab, macadamia, yuzu, crayfish oil, lardo | 27

Kent pumpkin, Guffanti buratta, honeycomb, smoked olive oil, brick pastry | 29

Fremantle octopus, ajo blanco, charred cos, Espelette pepper | 32

Mayura Station wagyu ox tongue, beetroot, quince, cultured cream | 30

## pasta

spaghetti alla chitarra verdi, prawns, bisque, scampi, chilli | 47

pappardelle, lamb ragu, braised radicchio, walnuts, Parmigiano Reggiano | 45

gnocchi, cauliflower, chestnuts, burnt butter | 36

spaghetti cacio e pepe | 34

rigatoni all'amatriciana, guanciale, sugo, pecorino, Calabrian chilli | 36

## secondi

pesce del giorno, mussels, celeriac, beurre blanc, chervil oil | 62

bistecca, parsnip, cime di rapa, jus | MP

## contorni

Italian chicory salad, seeded mustard, shallots | 15

brussels sprouts, chestnuts, pancetta, provolone stravecchio | 15

duck fat potatoes, anchovy salt, rosemary | 15

*if you have any allergy or dietary requirements, please kindly inform our wait staff*

## salumi

TESORI SAN DANIELE PROSCIUTTO DOP - FRIULI VENEZIA GIULIA, ITALY

handmade & matured for 24 months

18 | 50g

JAMON BELLOTA LEG - BEHER, SALAMANCA, SPAIN

aged for 36-months, 100% acorn fed Iberian pigs, sweet, dark intense & savoury

34 | 50g

DUCK PROSCIUTTO - ENOTECA BOCCACCIO, VIC

house cured Westerly Downs duck breast

17 | 50g

WAGYU BRESAOLA - GLOBAL MEATS, VIC

full blood Mayura Station 9+ score dry cured beef

21 | 50g

FILETES DE ANCHOA - NARDIN - CANTABRIA, SPAIN

sustainable fillets of anchovies from the Cantabrian Sea in olive oil

26 | 30g

# formaggi

LA TUR, PIEDMONT, ITALY, COW, GOAT, SHEEP

luscious soft cheese made from a trio of milks with a creamy texture & a delicate, tangy  
flavour

18 | 50g

BERRYS CREEK RIVERINE BLUE, GUNAIKURNAI, GIPPSLAND, VIC, BUFFALO (V)

mild firm buffalo milk blue, buttery texture, slightly sweet & floral

20 | 50g

MARCEL PETITE COMTÉ 'LA COURONNE' AOP, FRANCHE-COMTÉ, JURA, FRANCE, COW

fort aged for 18 months in the Jura, rich, concentrated & nutty

20 | 50g

PETIT SAINT MAURE CENDRE, POITOU-CHARENTES, FRANCE GOAT

ash dusted, chalky textured cheese with a lemony, nutty & herbaceous finish

19 | 50g

THREE CHEESE SELECTION \$55

choice of three cheeses

served with a selection of house made lavosh, walnut & fenugreek bread

singing magpie semi sun-dried fruits & quince paste

V – non animal rennet | U – unpasteurised | F – farmhouse

# dolci

"You can't buy happiness,  
but you can buy dessert and that's the same thing."

chocolate marquis, Piedmontese hazelnut meringue, salted caramel ice cream | 24

Nikka 'from the barrel' whisky - Japan - 51.4% | 18

pear tarte tatin, crème fraîche ice cream | 19

Victor Gontier Domfrontais calvados 2008 - France - 40% | 20

tiramisu | 16

Amaro di Langa - Italy - 26% | 22

da bere

coffee + tea

please enquire about our extensive digestivi and amari selec