



GROSSI

ANTIPASTO

OUR RANGE OF SAVOURY TASTES 42

"MOONLIGHT FLAT OYSTERS"

AUSTRALIA'S BEST ARTISANALLY FINISHED NATIVE OYSTERS FROM BATEMANS BAY
NATURAL WITH LIME DRESSING 6 EACH

JAMÓN IBÉRICO "JOSELITO" RESERVA

WORLD'S BEST CURED HAM FROM BLACKFOOT PIGS FED EXCLUSIVELY
ON OAK TREE ACORNS, HOME PRESERVED ARTICHOKES 50

SALUMI

PLATE OF SALUMI HAND CRAFTED BY TONY SGRO FOR
GUY GROSSI, GROSSI EXTRA VIRGIN OLIVE OIL , CINERINO 42

LOBSTER, BUFFALO MOZZARELLA,

MARINATED YOLK "CRACCO", BASIL SEEDS, CAVIAR, TOMATO BUTTER 45

PRESSED RABBIT TERRINE,

DUCK LIVER PARFAIT, ORANGE, WALNUTS, BRIOCHE TOAST, CRUDITIES 39

BREADED SCALLOPS,

GROSSI BLACK SAUSAGE, CRÈME FRAICHE, VERJUICE, SORREL 39

CONFIT "PRESERVED COD",

HERB STUDED BABY BEETS, CAULIFLOWER CREAM, PRESERVED ARTICHOKE 39

BABY CALAMARI, CRAB,

RISONI, JAMON BROTH, SHREDDED APPLE, ABALONE SALAD 45

SARDINES 'PANGRATTATO'

CRAB FILLED, SPECK, WATERMELON, BALSAMIC,
TOMATO SORBET, WATERCRESS 39

PINE NEEDLE SMOKED QUAIL

JAMÓN, FREGOLA, AGRESTO, PINE NUT OIL, TOASTED PINE NUTS 39

RISOTTO "VENERE",

VENERE RICE, MORTON BAY BUG, PARMESAN SABAYON 39

RISOTTO MILANESE,

SAFFRON, BONE MARROW CROQUETTE, JERUSALEM ARTICHOKE 39

DUCK AND WILD MUSHROOM TORTELLINI

INTENSE DUCK JUS, CARAMELISED PEAR 39

TOASTED FLOUR FETTUCCINE "CARBONARA"

"PROSCIUTTO DI PARMA", BUTTER, PECORINO,
SLOW COOKED EGG, BLACK TRUFFLE 39

RAVIOLI LOBSTER,

CELERIAC PARSLEY VELOUTÉ, FENNEL POLLEN, LEMON 39

BRAISED CUTTLEFISH,

RICE FLOUR POLENTA, BLACK RICE CRISP, FRIED VEGETABLES 39

EGG YOLK RAVIOLI "DI ZUCCA",

PUMPKIN, EGG YOLK, MUSTARD FRUIT, VINCOTTO,
PUMPKIN SEEDS, PARMESAN, SAGE 39

SCIALATIELLI,

HAND SHAPED PASTA, OX TAIL RAGU, RED WINE, SPICES 39



GROSSI

KING GEORGE WHITING "BECCAFICO"
CRUMBS, PINE NUTS, SULTANAS, "CREAM OF SCALLOP",
WHITE CHOCOLATE, PARSLEY, BABY FENNEL 52

YARRA VALLEY SALMON,
CHANTERELLE BRAISE, SHALLOTS,
COMPRESSED CUCUMBER SALAD 52

JOHN DORY, CANNELLINI BEANS,
TOMATO SAFFRON BROTH, CLAMS,
OCTOPUS, ORANGE AND FENNEL 50

GLENLOTH PIGEON, ROASTED BREAST, LEG RAVIOLI
BLACK CABBAGE, MARSALA, CARDAMOM AND
LIQUORICE POWDER, BEETROOT, COUSCOUS 52

PARTRIDGE, SLOW COOKED BREAST,
VEAL AND PISTACCHIO FILLED LEG, POTATO AND CELERIAC GRATIN,
RADICCHIO GRAPPA, MUSCATELS, TRUFFLE 52

SADDLEBACK SUCKLING PIG ROAST,
"NDUJA", BREAD STUFFING, BUTTERED HONEY SPROUTS
CUMQUAT, CIDER 52

CERVENA VENISON LOIN,
CAPER CRUST, CASTAGNACCIO CRUMBS, AMARONE,
BEETROOT PUREE, BABY ONION TART, WILTED SPINACH 52

WHITE ROCKS VEAL LOIN,
MILK COOKED RIB, SWEETBREADS, CHARRED EGGPLANT PUREE,
LAMPASCIONI, PANCETTA 55

SLOW COOKED WAGYU RUMP CAP,
PICKLED VEAL TONGUE, SHALLOT AND POTATO "SALTATE",
FENNEL AND ROSEMARY PRALINE, SALSA VERDE 55

WAGYU OX CHEEK,
BRAISED, CHOCOLATE NIBS, PEAS,
SALSIFY AND PANCETTA, DEHYDRATED VEGETABLES 50

MUTTON, 18 MONTHS OLD, COWRA NSW
CHESTNUT FLOWER HONEY, ARTICHOKE, FARRO 52

250 DAY GRAIN FED BEEF RIB (1 KG)
ROAST FOR "TWO TO SHARE", MUSTARD "SUGO",
POTATO, WITLOF, PEAR AND GORGONZOLA SALAD 140

SPINACH 12

"PATATE ALL' ITALIANA" 12

COS AND RADICCHIO SALAD, LEMON DRESSING 12

CUCUMBER "PANZANELLA", GOAT'S FETA, OLIVE 16

FARRO, CAULIFLOWER SALAD 12

ROAST PEPPER AND ONION SALAD, GROSSI RED WINE VINEGAR 16



GROSSI

GELATO

A SEASONAL SELECTION 26

VALRHONA CHOCOLATE SOUFFLÉ

MALT ICE CREAM AND CHOCOLATE SAUCE 26

“ZUCCOTTO”,

WARM CHOCOLATE MOUSSE, TONKA BEAN,
TRIPLE CREAM PARFAIT, VANILLA MACARON 26

RHUBARB SEMIFREDDO,

WHITE CHOCOLATE, RASPBERRY MERINGUE,
LAVENDER PUDDING, SAFFRON PEAR 26

GIANDUIA MARQUISE,

SESAME NOUGATINE, MILK SORBET, GARIBALDI 26

BUFFALO RICOTTA SLICE,

PUMPKIN, 30 YEAR OLD BALSAMIC, AMARETTO CRISP,
AMARENA CHERRIES, ROAST QUINCE 26

CHEESE 35

MAURI GORGONZOLA DOLCE – LOMBARDIA, ITALY

OCELLI TESTUN DI BAROLO – PIEDMONT, ITALY

ROUZAIRE GRATTE-PAILLE – FRANCE

PAPILLON PAVÉ DE L'AVEYRON – FRANCE

QUEIJO ILHA BRANCA – PORTUGAL

YARRA VALLEY BLACK SAVOURINE – VICTORIA

LAVAZZA CAFFÈ 8

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ENGLISH BREAKFAST

SENCHA, DARJEELING,

GENMAI CHA, LEMON GRASS

CHINA ROSE, CHAMOMILE

PEPPERMINT, GIRLIE GREY

EARL GREY, FIJI,

PAR AMOUR, CASANOVA

Our special tasting menu, chosen by Guy for your enjoyment. Buon appetito.

EIGHT COURSES 195 PER PERSON, 265 PER PERSON WITH SELECTED WINES

LOBSTER, BUFFALO MOZZARELLA, (DOMAINE CHANDON VINTAGE BRUT)
MARINATED YOLK "CRACCO", BASIL SEEDS, CAVIAR, TOMATO BUTTER

SARDINES 'PANGRATTATO' (BORTOLUZZI PINOT GRIGIO)
CRAB FILLED, SPECK, WATERMELON, BALSAMIC, TOMATO SORBET, WATERCRESS

PINE NEEDLE SMOKED QUAIL (VILLA RUSSIZ FRIULANO)
JAMÒN, FREGOLA, AGRESTO, PINE NUT OIL, TOASTED PINE NUTS

RISOTTO "VENERE", (YARRA YARRA SAUVIGNON BLANC SEMILLON)
VENERE RICE, MORTON BAY BUG, PARMESAN SABAYON

GLENLOTH PIGEON, ROASTED BREAST, LEG RAVIOLI (BASS PHILLIP CROWN PRINCE PINOT NOIR)
BLACK CABBAGE, MARSALA, CARDAMOM AND LIQUORICE POWDER, BEETROOT, COUSCOUS

SLOW COOKED WAGYU RUMP CAP, (FELSINA CHIANTI CLASSICO)
PICKLED VEAL TONGUE, SHALLOT AND POTATO "SALTATE", FENNEL AND ROSEMARY PRALINE, SALSA VERDE

BUFFALO RICOTTA SLICE, (LE TERTRE DU LYS D'OR SAUTERNES)
PUMPKIN, 30 YEAR OLD BALSAMIC, AMARETTO CRISP, AMARENA CHERRIES, ROAST QUINCE

VALRHONA CHOCOLATE SOUFFLÉ (HIDALGO PEDRO XIMENEZ)
MALT ICE CREAM AND CHOCOLATE SAUCE

LAVAZZA COFFEE AND PASTRIES

FIVE COURSES 140 PER PERSON, 190 PER PERSON WITH SELECTED WINES

LOBSTER, BUFFALO MOZZARELLA, (DOMAINE CHANDON VINTAGE BRUT)
MARINATED YOLK "CRACCO", BASIL SEEDS, CAVIAR, TOMATO BUTTER

RISOTTO "VENERE", (YARRA YARRA SAUVIGNON BLANC SEMILLON)
VENERE RICE, MORTON BAY BUG, PARMESAN SABAYON

GLENLOTH PIGEON, ROASTED BREAST, LEG RAVIOLI (BASS PHILLIP CROWN PRINCE PINOT NOIR)
BLACK CABBAGE, MARSALA, CARDAMOM AND LIQUORICE POWDER, BEETROOT, COUSCOUS

SLOW COOKED WAGYU RUMP CAP, (FELSINA CHIANTI CLASSICO)
PICKLED VEAL TONGUE, SHALLOT AND POTATO "SALTATE", FENNEL AND ROSEMARY PRALINE, SALSA VERDE

VALRHONA CHOCOLATE SOUFFLÉ (HIDALGO PEDRO XIMENEZ)
MALT ICE CREAM AND CHOCOLATE SAUCE

LAVAZZA COFFEE AND PASTRIES

VEGETABLE TASTING MENU 130 PER PERSON, 180 PER PERSON WITH SELECTED WINES

CHILLED MOZZARELLA SOUP, (DOMAINE CHANDON VINTAGE BRUT)
MARINATED YOLK "CRACCO", BASIL SEEDS

RISOTTO "VENERE", (YARRA YARRA SAUVIGNON BLANC SEMILLON)
VENERE RICE, PARMESAN SABAYON

BRAISED ARTICHOKEs, (BORTOLUZZI PINOT GRIGIO)
JERUSALEM ARTICHOKE PUREE

BABY ONION TART, (BASS PHILLIP CROWN PRINCE PINOT NOIR)
CASTAGNACCIO CRUMBS, BEETROOT, WILTED SPINACH, TRUFFLE

VALRHONA CHOCOLATE SOUFFLÉ (HIDALGO PEDRO XIMENEZ)
MALT ICE CREAM AND CHOCOLATE SAUCE

LAVAZZA COFFEE AND PASTRIES