

Monday 29 June 2026

Florentino

To Start

Duck Liver Parfait & Porcini Cannoli, Blackberry,
EuroPantry Aged Chardonnay vinegar
Gorgonzola Arancini, Radicchio & Currant
Agrodolce
Spelt Sourdough, Rosemary, Sage &
Parmesan Butter
Cold Smoked Petuna Ocean Trout, Tarragon
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First Course

Cacciucco alla Livornese, Humpty Doo Barramundi,
Tomato, Smoked Mussels
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Second Course

Fregola al Nero di Seppia, Arrow Squid,
Preserved Lemon, Chilli
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Main Course

Sher Wagyu Striploin MB8, Black Garlic,
Glazed Carrot, Chianti Sugo

Sides

Insalata della Casa, Persimmon, Honey
Patate Fritte, Aoili, EuroPantry Truffle Paste
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Dessert

Semifreddo, Caramelised Banana, Hazelnut,
Fennel Butterscotch

Beverages

Pommery Apanage Blanc de Blancs
Florentino Gin & Tonic Darling Distillery Gin, Mandarin,
Hazelnut
Florentino Spritz Darling Distillery Vodka, Myrto, Yuzu
2025 Trial Batch Riesling Tasmania
2024 Handpicked Collection Chardonnay
Mornington Peninsula Victoria
2024 Trial Batch Syrah, Mencia, Sangiovese
Highbow Hill, Yarra Valley Victoria
Mountain Goat Tasty Pale Ale & Billy The Mid
StrangeLove Sparkling & Still Mineral Water
StrangeLove Yuzu Lo-Cal Soda
Pepsi & Pepsi Max

This menu has been created by
Executive Chef Brendan Katich



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