

alba

Menu Fisso

ALBA TASTING MENU (per person, min 4 guests)

Indulge in our daily Chef's Tasting Menu, featuring shared apertisers, followed by your choice of main and dessert. Please ask our friendly staff for today's menu.

Morci

MONKEY LOAF	12	confit garlic & herb pull apart, whipped artisan butter (v)
SICILIAN MIXED OLIVES		garlic, rosemary, chilli, orange zest, evoo (vg, gf)
COFFIN BAY OYSTERS (EA)	5.5	mignonette, tabasco, lemon (gf)
POLENTA FRITTA	14	truffle aioli (v, gf)
ANCHOVY BRUSCHETTA (2)	16	black garlic paste, stracciatella (vgo)

Piccoli Piatti

CHICKEN LIVER PÂTÉ	22	candied orange, cacao, brioche (gfo)
GRILLED WHOLE TIGER PRAWNS (3)	24	garlic butter, lemon (gf)
LA DELIZIA BURRATA	27	pickled pumpkin, pepitas, prosciutto di parma (vo, gf)
KANGAROO POLPETTE	22	baked meatballs, tomato sugo, ricotta salata
BEEF CARPACCIO	26	truffle oil, lemon, shaved parmesan, rocket (gf)
KINGFISH CRUDO	27	pomegranate, citronette, shiso (gf)
PORCINI ARANCINI (3)	19	tomato passata, rocket, parmigiano (v)
SEARED HOKKAIDO SCALLOPS	27	pumpkin puree, macadamia crumb (gf)
WOOD ROASTED CAULIFLOWER	23	coconut mint emulsion, almonds, pomegranate (vg, gf)
SALUMI BOARD	36	mortadella, salami, prosciutto, accompaniments (gfo)

Pasta Fresca

78	PASTA DEL GIORNO	MP
	ask staff for today's pasta special (gfo)	
	GNOCCHETTI SARDI	31
	basil pesto, stracciatella, confit tomato (v, gfo)	
	VODKA RIGATONI	33
	diavolo sauce, tomato, cream, chilli, parmesan (vgo, gfo)	
	SPINACH ORECCHIETTE	34
	braised lamb ragu, parmesan, micro basil (gfo)	
	CASARECCE	34
	sautéed mushrooms, jerusalem artichoke, scamorza (v, gfo)	
	SAFFRON RISOTTO	37
	red wine braised beef cheek, taleggio cream	
	PASTA RIPIENA	39
	handmade egg pasta, seasonal rotating filling	

Principale

16	SNAPPER PIE	46
	white truffle oil, onion soubise, grilled truss tomato	
	RUMP CAP (250G)	44
	cime di rapa, karkalla, green pepper jus (gf)	
	PORCHETTA	38
	burnt baby gem, wholegrain mustard jus (gf)	
	DUCK BREAST	42
	parsnip puree, crushed coffee, house made jus (gf)	
	CRISPY EGGPLANT FINGERS	33
	caponata, micro herbs, basil oil (vg, gf)	
	RIB EYE ON THE BONE (800G)	115
	native salsa verde, roast garlic, truss tomato (gf)	

Contorni

27	MESCLUN SALAD	13
	pickled beetroot, toasted walnut, vinaigrette (vg, gf)	
19	PERSIMMON SALAD	14
	fiji apple, date, frizze (vg, gf, df)	
27	BRUSSELS SPROUTS	14
	crispy prosciutto, balsamic aioli (vgo, gf)	
23	CRISPY BAKED POTATOES	15
	whipped ricotta, black pepper, lemon (vgo, gf)	
36	RUSTIC FRIES	12
	rosemary salt (vgo, gf)	

v - vegetarian | vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option

Every care will be taken to avoid any cross contamination, however we do make our pasta fresh and have flour present in the air.

Please advise waitstaff of all dietary requirements, including Coeliac Disease. Public Holidays incur a 15% surcharge.