

# alba

## Menu Fisso

### ALBA TASTING MENU (per person, min 4 guests)

Indulge in our daily Chef's La Casa Menu, featuring a range of dishes across all sections of our menu that are placed in the middle of the table to share, includes dessert!

## Morici

MONKEY LOAF	12
<i>confit garlic &amp; herb pull apart, whipped artisan butter (v)</i>	
SICILIAN MIXED OLIVES	11
<i>garlic, rosemary, chilli, orange zest, evoo (vg, gf)</i>	
COFFIN BAY OYSTERS (EA)	5.5
<i>mignonette, tabasco, lemon (gf)</i>	
POLENTA FRITTA	14
<i>truffle aioli (v, gf)</i>	
ANCHOVY BRUSCHETTA (2)	16
<i>black garlic paste, stracciatella (vgo)</i>	

## Piccoli Piatti

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

## Pasta Fresca

78	PASTA DEL GIORNO	MP
	<i>ask staff for today's pasta special (gfo)</i>	
	GNOCCHETTI SARDI	31
	<i>basil pesto, stracciatella, confit tomato (v, gfo)</i>	
	VODKA RIGATONI	32
	<i>diavolo sauce, tomato, cream, chilli, parmesan (vgo, gfo)</i>	
	SPINACH ORECCHIETTE	34
	<i>braised lamb ragu, parmesan, micro basil (gfo)</i>	
	CASARECCE	34
	<i>sautéed mushrooms, jerusalem artichoke, scamorza (v, gfo)</i>	
	SAFFRON RISOTTO	37
	<i>red wine braised beef cheek, taleggio cream</i>	
	PASTA RIPIENA	36
	<i>handmade egg pasta, seasonal rotating filling</i>	

## Principale

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

## Contorni

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

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.