

# 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!

## Morci

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>	
FRIED ZUCCHINI FLOWERS (2)	14
<i>ricotta, red capsicum coulis, basil oil (v)</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>rhubarb, prosciutto, citronette, aged balsamic, basil oil (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>blood orange, citronette, shiso (gf)</i>	
SUNDRIED TOMATO ARANCINI (3)	19
<i>goat cheese, grana padano foam (v)</i>	
SEARED HOKKAIDO SCALLOPS	27
<i>garden pea puree, crispy prosciutto, n'duja foam (gf)</i>	
CRISPY EGGPLANT FINGERS	23
<i>caponata, micro herbs, basil oil (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, ricotta salata (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>grilled asparagus, green peppercorn jus, native salsa verde (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>	
	WOOD ROASTED CAULIFLOWER	33
	<i>coconut mint emulsion, almonds, blood orange (vg, gf)</i>	
	GRILLED SWORDFISH	42
	<i>beurre blanc, finger lime, fennel salad (gf)</i>	

## Contorni

27	LEAF SALAD	13
	<i>cherry tomato, cucumber, red onion, house dressing (vg, gf)</i>	
19	APPLE SALAD	14
	<i>fiji apple, date, frizze (vg, gf, df)</i>	
27	SAUTÉED GREENS	13
	<i>sugar snap peas, beans, mint, pea shoots (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.