

## ANTIPASTI

OLIVE e PARMIGIANO 13.8  
Ligurian olives, reggiano parmesan and grissini

FORMAGGIO 5.8  
Marinated Merideth Goat's Cheese

## PRIMI

SALMONE 17.8  
Lemon cured atlantic salmon escallops with red onion and lillyput capers

GRANCHIO 19.8  
Soft shelled mud crab sautéed in fresh herbs with roasted roma tomatoes, white balsamic and hazelnut oil dressing

CERVELLA 16.8  
Crumbed lamb brains with chic pea puree and caper butter sauce

POLPI 19.8  
Carpaccio of marinated octopus with salad of rocket and pomegranate

FEGATINI 16.8  
Sautéed chicken livers in honey and raspberry vinegar with bacon, sugar peas and onions

CALAMARI 17.8  
Fried baby calamari with mild garlic aioli and rocket

## CONTORNI

6  
Hand cut potatoes with chilli and herb

6  
Seasonal vegetables

10  
Steamed asparagus with poor man's parmesan and hot butter

## INSALATE

9.8  
RUCOLA  
Rocket, avocado and grape tomatoes

9.8  
SPINACI

Baby spinach leaves, crispy pancetta and Gorgonzola dolce



**Blackwater Ristorante**

**Recognised in Milan  
By The Italian Academy of Cuisine 2007**

**Awarded (Optima)**



## PASTE

RAVIOLI 16.8  
Pumpkin and walnut ravioli in sage and burnt butter

PAPPARDELLE 18.8  
Wagyu beef briskett ragu

SPAGHETTI 19.8  
Vongole in white wine, garlic and olive oil

GNOCCHI 16.8  
Fresh tomato and basil salsa

RISOTTO 16.8

Squid ink sauce

Main course add \$6

<b>SECONDI</b>		<b>AGNELLO</b>	29.8
		Slow cooked lamb shanks with soft polenta and gremolata. WA.Q.	
<b>VITELLO</b>		<b>POLLO</b>	27.8
Veal escalopes with asparagus and pancetta in Prosecco cream. White River Southern NSW.	27.8	Braised breast of chicken in almond and lemon with potato puree. Barossa Valley SA.	
<b>PESCE</b>		<b>CAPRETTO</b>	29.8
Herb crusted Hiramasa Kingfish fillets with shaved baby fennel, cherry tomatoes and anchovy butter.	31.8	Baked baby goat in onions and fresh tomato with rustic rosemary potatoes. Central NSW.	
<b>FILETTO</b>		<b>MISTO di MARE</b>	37.8
Grilled 250 gram eye-fillet with field mushrooms, green olive mash, veal and Barolo reduction. Emerald Hills M.S.A	34.8	Morten Bay bugs, mussels, vongole, prawns, scallops and calamari in tomato and white wine	
<b>SALSICCE</b>	25.8		
Roasted pork sausage with oyster mushroom trifolati			