



pello

MENU : DINNER

entrée

- pork hock, foie gras & quince terrine 21
- confit duck leg parcel, breast, parsnip & hazelnut puree & barberries 21
- shellfish consommé, marron tail, crisp prawn cigar, seaweed & bouillabaisse foam 23
- confit cherry tomato, roast baby beets, baby asparagus, croutons & goats curd sorbet 21
- roast quail, caramalised apple, boudin noir & quail egg 21
- pello tasting plate 21

pasta

- roast pumpkin & fetta cheese rotolo w muscatel & nut brown butter e 17 m 25
- mushroom, jerusalem artichoke & nettle risotto with tarragon crème fraiche e 19 m 29
- angel hair pasta, blue swimmer crab, chilli & shellfish oil e 19 m 29

main

- panfried ocean trout, smoked salmon rosti, asparagus, pea puree & crab bisque 32
- roast kingfish fillet, confit pork cheek, shaved cuttle fish & jus gras 32
- braised globe artichokes, gratinated mille feuille of sweed, potato, mushrooms & gruyer 32
- roast organic chicken breast, leg parcels, chestnut raviolo & celeriac puree 32
- mandagery creek venison, carrot puree, coffee, mandarin & chestnut mushrooms 34
- braised lamb shoulder, roast loin, smoked eggplant & ratatouille 32

side

- watercress, shaved fennel, tomatoes, aioli 8
- broccolini, preserved lemon parsley butter & toasted pine nuts 9
- potato mash 8
- fries 7

the fine print

- 8% service charge applies for tables of 10 & over
- BYO is not applicable for tables of 8 & over
- 10% surcharge applies for Sundays & public holidays