

Alba

Menu Fisso

ALBA TASTING MENU (per person, min 4 guests)
Indulge in our daily Chef's Tasting Menu, featuring shared appetisers, followed by your choice of main and dessert. Please ask our friendly staff for today's menu.

Morici

MONKEY LOAF
confit garlic & herb pull apart, whipped artisan butter (v)

SICILIAN MIXED OLIVES
garlic, rosemary, chilli, orange zest, evoo (vg, gf)

COFFIN BAY OYSTERS (EA)
mignonette, tabasco, lemon (gf)

POLENTA FRITTA
truffle aioli (v, gf)

ANCHOVY BRUSCHETTA (2)
black garlic paste, stracciatella (vgo)

Piccoli Piatti

CHICKEN LIVER PÂTÉ
candied orange, cacao, brioche (gfo)

GRILLED WHOLE TIGER PRAWNS (3)
garlic butter, lemon (gf)

LA DELIZIA BURRATA
pickled pumpkin, pepitas, prosciutto di parma (vo, gf)

KANGAROO POLPETTE
baked meatballs, sugo, ricotta salata

BEEF CARPACCIO
truffle oil, lemon, shaved parmesan, rocket (gf)

KINGFISH CRUDO
pomegranate, citronette, shiso (gf)

PORCINI ARANCINI (3)
tomato passata, rocket, parmigiano (v)

SEARED HOKKAIDO SCALLOPS
pumpkin puree, macadamia crumb (gf)

WOOD ROASTED CAULIFLOWER
coconut mint emulsion, almonds, pomegranate (vg, gf)

SALUMI BOARD
mortadella, salami, prosciutto, accompaniments (gfo)

Pasta Fresca

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| 78 | PASTA DEL GIORNO <i>ask staff for today's pasta special (gfo)</i> | MP |
| | GNOCCHETTI SARDI <i>basil pesto, stracciatella, confit tomato (vgo, gfo)</i> | 31 |
| | VODKA RIGATONI <i>diavolo sauce, tomato, cream, chilli, parmesan (vgo, gfo)</i> | 33 |
| | SPINACH ORECCHIETTE <i>braised lamb ragu, parmesan, micro basil (gfo)</i> | 34 |
| | CASARECCE <i>berkshire pork ragu, smoked scamorza, fennel puree (gfo)</i> | 34 |
| 12 | SAFFRON RISOTTO <i>tiger prawn, squid, market fish (vgo, gf)</i> | 37 |
| 11 | HANDMADE AGNOLOTTI <i>pumpkin, lemon balm, gianduja (v)</i> | 39 |

5.5

14

Principale

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| 16 | SNAPPER PIE <i>white truffle oil, onion soubise, grilled truss tomato</i> | 46 |
| | RUMP CAP (250G) <i>wilted spinach, karkalla, green pepper jus (gf)</i> | 44 |
| | PORCHETTA <i>burnt baby gem, wholegrain mustard jus (gf)</i> | 38 |
| 22 | DUCK BREAST <i>burnt orange, plum jus (gf)</i> | 42 |
| 24 | CRISPY EGGPLANT FINGERS <i>caponata, micro herbs, basil oil (vg, gf)</i> | 33 |
| 27 | RIB EYE ON THE BONE (800G) <i>native salsa verde, roast garlic, truss tomato (gf)</i> | 115 |

22

26

Contorni

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| 27 | MESCLUN SALAD <i>pickled beetroot, toasted walnut, viniagarette (vg, gf)</i> | 13 |
| 19 | SHAVED FENNEL SALAD <i>toasted macadamia, orange segments, citronette (vg, gf)</i> | 14 |
| 27 | SAUTÉED SEASONAL GREENS <i>garlic, chilli, sundried tomato (vgo, gf)</i> | 14 |
| 23 | CRISPY BAKED POTATOES <i>whipped ricotta, black pepper, lemon (vgo, gf)</i> | 15 |
| 36 | RUSTIC FRIES <i>rosemary salt (vgo, gf)</i> | 12 |

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.