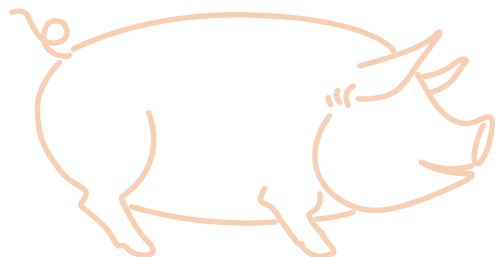


SALUMI & Co

small / 28
large / 48

house selection of cured meats, cheese,
olives, pickles & grissini GF *



il CAPO

{CHEF'S MENU}

6 shared courses, chef's selection of
today's favourites and inspirations.

65 per person*

menu notes : GF / gluten free : V / vegetarian option * / indicates
dish can be adjusted to dietary requirement
all credit card transactions will incur a 1.65% surcharge

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PICCOLO

whipped feta, peas, broad beans, seeded grissini / 14 V GF *

bocconcini, summer tomatoes, cucumbers, basil, olives / 17 / 27 V GF

kingfish carpaccio, basil, broccoli, dill, chilli / 24 GF

asparagus, egg, gremolata, watercress / 18 / 27 V GF*

vitello tonnato: veal loin, tuna mayonnaise, celery, capers, reggiano / 19 GF

grilled octopus, whitebean, lemon, nduja / 19 / 32 GF *

whole esperance sardines on toast, pine nuts, capers, green olives / 15 GF*

tortelloni of pumpkin & goats cheese, spring greens, walnuts / 29 V

linguine with blue swimmer crab, chilli, garlic, lemon / 32

potato gnocchi with pork sausage & fennel ragu / 27

pappardelle with rabbit, savoy cabbage, parmesan, gremolata / 29

all of our pasta is made in-house with love, care and flour



GRANDE

market fish, green beans, tomatoes, olives, capers / 38 GF

confit chicken, cauliflower polenta, silverbeet, raisin, hazelnut / 34 GF

smoked lamb rump, jerusalem artichoke, mushroom ragu / 38 GF

bistecca alla fiorentina : oven roasted beef on the bone, cold smoked with hickory & rosemary
approx 600gm / allow 30 mins / 65 GF

side dishes - lalla potatoes / 9 leaf salad / 9 greens / 12

DOLCE

yoghurt panna cotta, pomegranate, strawberries, honeycomb / 15 GF V

tiramisu : gingerbread, sponge, mascarpone, amaretto, biscotti / 15 V

affogato : rum & raisin icecream, bahen & co cocoa liqueur, espresso / 14 GF V

tartufo di cioccolato : chocolate truffle / 3.5 GF V

cheese selection : house selection of italian cheeses, grissini 75g / 28 GF * V