

popolo

Set Menu

Set Menus*

Tables of 10 or more will be required to dine with our \$75 or \$95 per head set menu.

*Menu is subject to change depending on seasonality.

Set Menu 1

75pp

Crostino, Smoked Butter
& Ortiz Anchovies

Saffron & Pea Arancini,
Fontina, Smoked Paprika Aioli

Truffled Burrata, Extra
Virgin Olive Oil & Toasted Bread

Pork & Veal Meatballs, Tomato
Sugo, Basil & Parmigiano

Cappellacci Filled w. Buffalo
Mozzarella, Burnt Butter,
Sage, Pumpkin Puree, Pancetta
Toasted Almonds

Conchiglie (Shell Pasta),
Pork & Fennel Sausage, Spicy
Cime Di Rapa

Roasted Spatchcock,
Olive Oil, Lemon, Garlic
Hot Spices & Rosemary

Cos Lettuce, Rocket
& Parmesan Salad,
Balsamic Dressing

Set Menu 2

95pp

Bresaola, Chiodini Mushrooms,
Soft Herb, Truffle Pecorino

Braised Baby Octopus,
Red Wine, Ligurian Olives
& Lemon Mascarpone

Baked Romano Peppers Goat
Ricotta Chilli Pangrattato &
Fried Capers

Pappardelle w. Braised
Duck Leg Ragu, Grana
Padano

Linguine w. Moreton Bay
Bug, Spanner Crab
& Lobster Bisque

Wagyu Rump Tagliata,
Tuscan Kale, Cannellini Beans,
Aged Vincotto

Skull Island Prawns, Garlic, Chilli,
Capers & Butter Lemon Sauce

Charred Broccolini,
Garlic, Raisin, Pinenuts
& Pickled Chilli

Chef's Table

5 Courses

Degustation Menu 110pp

'Florence' Wine Match +55pp

'Portofino' Wine Match +85pp

Starter

Crostino, Smoked Butter & Ortiz Anchovies

'Florence' – 2019 // Ca'di Frara 'Oliva
Gessi' Riesling DOC // Lombardy, IT

'Portofino' – 2020 // Vietti Roero
Arneis DOC // Piedmont, IT

Entree

Bresaola, Chiodini Mushrooms, Soft Herb, Truffle Pecorino

'Florence' – 2017 // Collefrisio
'Vignaquadra Pecorino Terre di
Chieti' IGT // Abruzzo, IT

'Portofino' – 2019 // Bruno Rocca
'Fralu Nebbiolo Langhe' DOC //
Piedmont, IT

First Course

Linguine w. Moreton Bay Bug, Spanner Crab & Lobster Bisque

'Florence' – 2020 // Sa Raja
'Vermentino Di Gallura' DOCG //
Sardinia, IT

'Portofino' – 2018 // Sirch Cladrecis
Chardonnay // Friuli, IT

Second Course

Wagyu Rump Tagliata, Tuscan Kale, Cannellini Beans, Aged Vincotto

'Florence' – 2016 // Castello di
Querceto 'Chianti' DOCG //
Tuscany, IT

'Portofino' – 2016 // Ornellaia 'Le
Volte Dell' Ornellaia' IGT //
Tuscany, IT

Dessert

Pistachio Pannacotta, Dark Chocolate Mousse

'Florence' OR 'Portofino' – NV
Frangelico with ice and lime