

Cenacolo

Steak & Pasta

Appetizers

ANTIPASTO

Italian cured meats, smoked salmon, cheeses, olives, pickles veggies

\$118

TRUFFLE MUSHROOM BRUSCHETTA

Black truffle mixed mushrooms, sauteed, toasted country bread

\$79

PORTOBELLO

Grilled, goats' cheese, spinach, tomato basil, mixed greens

\$98

BURRATA CAPRESE

Heirloom tomatoes, basil leaves, balsamic Modena

\$138

GRILL OCTOPUS

Spanish octopus, chorizo, pickled jalapenos, yuzu, mesclun mixed

\$108

OZ BLUE MUSSELS

Steamed, white wine garlic or spicy marinara sauce

\$148

MEAT BALLS

Organic mince meat, tomato sauce, basil and parmesan

\$108

OYSTERS

Air flown French oysters, lemon wedges, shallots vinaigrette

\$168 (1/2 Dz)

\$288 (1 Dz)

SOUP OF DAY

Please ask your server

\$65

Salad

DEI CESARI

Cos lettuce, croutons, bacon bits, parmesan, anchovies, boiled egg, Caesar dressing

\$98

(Add \$25 for Grilled Chicken / Grilled Shrimp / Parma Ham / Smoked Salmon)

LAMB, PUMPKIN & FETA

Lamb tenderloin, Feta cheese, roasted pumpkin, walnuts, baby greens, citrus dressing

\$148

QUINOA & CHICKEN (GLUTEN FREE)

Quinoa, grill chicken, avocado, blue cheese, mesclun mixed, citrus dressing

\$138

SPINACI

Spinach, avocado, goats' cheese, garlic confit, walnuts, balsamic vinaigrette

\$118

SALMONE

Smoked salmon, caviar, avocado, baby greens, bell peppers, balsamic vinaigrette

\$138

Pasta & Risotto

SPAGHETTI MEATBALLS

Organic Italian meatballs, tomato sauce, basil, parmesan

\$158

FETTUCINI DUCK RAGU

Duck confit, roasted tomato, rosemary, parmesan

\$168

LOBSTER FRA DIAVOLO

Boston lobster, capers, chili, light tomato sauce, linguine

\$198

SPAGHETTI CARCIOFI (V)

Artichokes, spinach, pumpkin, rocket, white wine garlic & olive oil sauce

\$158

VODKA ARRABBIATA

Fettuccini, plum tomato sauce, Grey Goose vodka and chili

\$148

LINGUINE CHICKEN & SPINACH

Roasted bell peppers, jalapeno, capers, white wine garlic sauce

\$158

RAVIOLI

Spinach & ricotta, tomato basil or Parmesan cream sauce

\$158

FETTUCINI QUATTRO FORMAGGIO

Gorgonzola, parmesan, pecorino Romano, mascarpone cream, spinach

\$168

SPAGHETTI PESCATORE

Selection of fresh seafood, tomato sauce, chili, capers, parmesan

\$168

LINGUINE GRANCHI

Blue swimmer crabmeat, capers, bell peppers, chili, lime, white wine garlic sauce

\$168

LASAGNA

Beef (organic) tomato sauce, rocket, parmesan

\$158

LOBSTER RISOTTO

Arborio rice, half Boston Lobster, white wine, lobster broth



\$178

MUSHROOM RISOTTO

Arborio rice, mixed mushroom, black truffle, parmesan, touch of cream

\$158

Plus 10% service charge

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Cenacolo

Steak & Pasta

Char-Grill

A few words about our beef

On our menu, USDA certified Black Angus premium reserved and Australian 120 days' grain fed, naturally grown hormone and Antibiotic free! Our beef are aged for maximum tenderness, seasoned with rock salt, peppers and olive oil. Grilled to your liking.

WET AGED (Minimum of 3 weeks)

NEW YORK STRIP

Rich and tender with unsurpassed beef flavour

\$198 (300g AUS)

\$258 (300g USDA Certified)
(additional 100g \$65 and \$80)

BEEF FILET (TENDERLOIN)

One of the best cuts, tender and juicy with robust flavor

\$278 (250g)

(additional 100g \$100)

RIB EYE

Full bodied, succulent eye fillet

\$245 (300g AUS)

\$298 (300g USDA Certified)
(additional 100g \$80 and \$90)

SURF & TURF

A beef fillet (Tenderloin) and gratin 1/2 Boston lobster

\$310 (225g)

DRY AGED (Minimum 21 Days)

RIB EYE ON THE BONE

(For 2)

US Premium reserved, this is considerate a best quality cut offering a soft and juicy eating experience

\$898 (900g-1kg)

All steaks served with grilled seasonal vegetables / fries / mashed potatoes along with selection of sauces:

Béarnaise / Mushroom or Cracked Peppers!

Mains

BLACK COD

Asparagus, cauliflower puree, fava beans, capers

\$218

VEAL SCALOPPINE

Veal fillet, pan seared, truffle mushroom rague, ratatouille

\$198

EGGPLANT PARMESAN (V)

Slow roasted tomatoes, spinach, melted mozzarella, rocket, parmesan

\$178

LAMB FILLET (TENDERLOIN)

Balsamic caramelized shallots, asparagus, fava beans, slow roasted tomato, mint jus

\$198

CHICKEN PARMIGIANA

Chicken breast, avocado, spinach, melted mozzarella, parmesan crumb

\$178

FANTASIA DI MARE

(TO SHARE)

Boston lobster, prawns, fish fillet, mussels, oysters, char grilled

\$318

WAGYU BEEF BURGER

Mixed greens, tomatoes, bacon, eggs, gherkin, cheese and French fries

\$168 (200g)

PORK TOMAHAWK

US pork, glazed pine apple, roasted vegetables, honey mustard

\$218

Side Dishes:

Sautéed broccoli \$68

Sautéed kale, lemon & garlic \$68

Whipped potatoes \$58

French fries \$58

Sautéed mixed mushrooms \$68

Pizza (12" thin crust)

FUNGHI

Mixed mushroom and black truffle, tomato sauce, mozzarella

\$148

SALMONE

Smoked salmon, red onions, capers, parmesan, tomato sauce, mozzarella

\$158

MEDITERRANEA

Baby spinach, bell peppers, goats' cheese, chicken, tomato sauce, mozzarella

\$158

ROCULA

Parma ham, rocket, parmesan, tomato sauce, mozzarella

\$158

Desserts

TIRAMISÚ

Lady fingers layered with mascarpone cream and cocoa

\$68

BANANA CARAMEL CAKE

Layered biscuit, bananas, caramel sauce, whipped cream, cocoa

\$78

CHOCOLATE PUDDING

Vanilla gelato, raspberry coulis



\$88

FORMAGGIO

Selection of mixed cheeses, herb crackers

\$98

Plus 10% service charge

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