

# San Fior Dining

## TO START

burrata, roast cherry tomato, white anchovy, sourdough	20
roast onion soup, desiree potatoes, pecorino cheese, croutons	18
chicken liver parfait, cornichons, picalilli, toasts	22
house cured salmon, fennel, carroway, yoghurt, pomegranate	24
morcilla and scallop, pea puree, pea greens, radish, brown butter	26

## MAINS

hiramasa kingfish, cauliflower, miso, soy, mirin, sea succulents	39
potato gnocchi, pumpkin, sage, zucchini, burre noisette, parmesan, nutmeg	39
char grilled eye fillet, paris mash, confit eschalot, tuscan greens, jus	45
osso bucco milanese, saffron risotto, gremolata	34
roast chicken breast, herb stuffing, corn puree, swiss chard, fondant potato	32

## SIDES

pan tossed rainbow chard, currants, lardons, pepitas	12
new potato, mushrooms, garlic, thyme, parsley, lemon	14
fennel salad, beetroot, apple, carrot, orange	12
roast pumpkin, sumac, fetta, dill	12
fries, smoked paprika aioli	9

## DESSERTS

poached pear, frangipane, cardamom anglaise, ice cream	14
vanilla bean panna cotto, living earth rhubarb compote, pistachio crumble	12
chocolate fondant, orange gel, ice cream	14
affogato, vanilla bean gelato, espresso shot	10
brioche bread and butter pudding, ice cream, currants, spice, brandy, custard	14
australian cheeses, muscatels, quince paste, lavosh, truffle honey, crackers	28