

SMALL PLATES & NIBBLES

Mount Zero house marinated olives 8 (GF,DF,V)

Pulled pork cheek croqueta (3 pc) 7.5
roasted celeriac puree & crispy sage

Arancini (3 pc) 8.5 (Veg)
truffled taleggio & basil

House cured ocean trout montadito 7 (DF,GF+)
*black beetrot, black olive, capers, goat curd,
prosciutto & quail egg*

Kingfish Ceviche 14 (GF, DF, Pesc)
*grapefruit, spanish onion,
chilli & coriander*

CHARCUTERIE

served with bread. (GF available)

SLICED TO ORDER – 50G

House smoked duck prosciutto 15
Cecina 15

Jamon Serrano (aged 18 months) 14
Sopressa 12

Chicken liver parfait 14 (GF+)
dried cherries & celeriac remoulade

Duck, eel & apple terrine 19 (GF+)
orange & fennel salad

MEDIUM PLATES

Duck heart brochette 18
fregola, smoked peach, salsa verde

Scampi ricotta gnocchi 26
asparagus & lemon butter

Pork belly 22 (GF)
*smoked jerusalem artichoke,
heirloom vegetables & cider jus*

Pressed Mushroom & Potato 18 (GF)
emmental, truffle paste and pickled eggplant

Beef Short Rib 24 (GF)
pea emulsion, prosciutto crumb, dried onion, truffled mash

COAL PIT & GRILL

Market fish M.P
ask your waiter for today's market fish

Half chicken 32 (GF)
butternut pumpkin puree & salsa verde

Lamb saddle & two point rack 45 (GF)
saltbush, artichoke & anchovie

Rangers valley flank steak 28 (GF)
*marble score 5+, north african spiced, harissa, puffed
chickpeas, eggplant & courgette*

VEGETABLES

Golden, red and baby beetroot 14 (VEG, GF)
ricotta, walnut praline & beetroot leaves

Baby carrots 16 (V, DF, GF)
carrot and cumin purée, honey vinaigrette & pistachio

Butterleaf Salad 9 (GF)
goats cheese & almond praline

FEED ME

Can't decide?

Let the Chef do the thinking! Just let our friendly staff know about any dietary requirements and leave the rest to the experts!

5 Courses \$49pp

**minimum of 2 people and applies to the whole table*

GF=GLUTEN FREE, GF+= CAN BE MADE GLUTEN FREE
DF=DAIRY FREE, Veg=VEGETARIAN,
V=VEGAN, Pesc=PESCATARIAN

A 2% surcharge will be applied to your bill if paying by AMEX

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Have a special event coming up? Ask our friendly staff about our Private Dining and Events Packages

