

BOCCA di LUPO

7 COURSE DEGUSTATION	130
MATCHING WINES	75
A	
SCALLOP LARDO	5EA
PRAWN AVOCADO KOMBU	15
KALE SAFFRON PICKLED ONION	10
E	
BEETROOT CHOCOLATE LIQUORICE	25
PASTA GUANCIALE YOLK PEPPER	26
RISOTTO SQUASH RICOTTA SAGE	26
TUNA EDAMAME PONZU AVOCADO	30
GOAT TARTARE KATSUOBUSHI CAPERS PAPRIKA	28
VEAL AGNOLOTTI PARMESAN ORANGE TRUFFLE	24
M	
PUMPKIN TORTELLINI SCAMPI BURNT ORANGE CARROT	41
BARRAMUNDI TOMATO OYSTER XO WHEAT	46
SALTBUSH LAMB PEAS YOGHURT	48
PORK CABBAGE SULTANA MUSTARD	46
WAGYU RMP CAP CAULIFLOWER SHISO JUS	49
S	
ROMANESCO GARLIC YOLK PARMESAN	12
TRUFFLE MASH POTATO	12
ROCKET PEAR WALNUT ENDIVE	12

MITOLO

BOCCA di LUPO

D

YUZU POTATO WHITE CHOCOLATE	16
BLACK SESAME DAIKON CUCUMBER RICE	16
POPCORN THYME BEURRE NOISETTE	16
CHEESE SELECTION FIG	25 / 35
BRIOCHE MUSCATELS	

W

17	MASSOLINO MOSCATO D'ASTI	15
17	BERA BRACHETTO D'ACQUI	15
	BAGLIO BAIATA ALAGNA ZIBIBBO	10
07	ISOLE E OLENA VIN SANTO	30
	SPADAFORA AMNESIA	18
	QUINTA DA NOVAL 10 YO TAWNY PORT	15

MITOLO

10% Surcharge applies on Public Holidays. Menu subject to change. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accomodate guest dietary needs, we can not guarantee that our food is allergen free. 01/19.

BOCCA di LUPO

GROUP MENU	100
7 COURSE DEGUSTATION	130
MATCHING WINES	75

E

BEETROOT | CHOCOLATE | LIQOURICE
RISOTTO | SQUASH | RICOTTA | SAGE
GOAT TARTARE | KATSUOBUSHI | CAPERS | PAPRIKA

M

PUMPKIN TORTELLINI | BURNT ORANGE | CARROT
BARRAMUNDI | TOMATO | OYSTER XO | WHEAT
LAMB | YOGHURT | PEAS

+ SIDES TO SHARE

ROCKET | PEAR | WALNUT
TRUFFLE MASH POTATO

D

YUZU | POTATO | WHITE CHOCOLATE
BLACK SESAME | DAIKON | CUCUMBER | RICE
CHEESE SELECTION | FIG | BRIOCHE | MUSCATELS

MITOLO