

FLORENTINO

ASSAGGINI

Ostrica
Oyster, Fennel Pinzimonio,
Finger Lime +8

Caviale
Oscietra Caviar,
Ricotta Hot Cake +190

Tigelle
Eel Mantecato, Lardo
Apple, Fish Eggs +12



ANTIPASTO

Crespelle alla Fiorentina
Crepes, Spinach, Ricotta,
Tomato, Nutmeg

Polipo
Octopus Terrine, Olive
Buttermilk, Persimmon

Battuto di Tonno
Tuna Tartare, Blood Orange,
Olive, Jerusalem Artichoke
For Two

Coniglio Agrodolce
Braised Rabbit, Pastina, Saffron
Vinegar, Pine Nuts, Sultanas

Branzino
Patagonian Toothfish, Lemon,
Dragoncello, Tarragon, Minutina



PASTA

Tortellini in Brodo
Veal & Mortadella Filling,
Chicken Brodo, Parmigiano

N'dunderi
Ricotta Gnochetti, Guanciale
Broad Bean, Parmigiano

Vincisgrassi
Grano Arso, Offal,
Ragu, Besciamella
For Two

Garganelle con Ragu di Capra
Goat Ragu, Chestnut Flower
Honey, Oregano

Spirulina Spaghettoni
Fraser Island Spanner Crab,
Bottarga, Colatura



SECONDI

Pesce allo Scoglio
Fish, Mussels, Clams,
Almond, Lemon

Anatra al Balsamico
Aged Great Ocean Duck,
Balsamic, Fennel, Bread Gnocchi

Ossobuco Alla Milanese
Braised Veal Shin, Tomato,
Saffron Risotto, Gremolata
For Two

Petto di Agnello
Lamb Belly, Celeriac,
Herb Sauce, Baby Beets

Bollito Misto
Cheek, Tongue, Chicken
Cotechino, Mustard Fruits

Three Courses 175

Extra Course 30

Please speak with us regarding any dietary requirements. We endeavour to accommodate dietaries however, we cannot guarantee that any products served will be free of allergens. A 1.65% surcharge applies on all credit cards and a 15% surcharge applies on weekends.

FLORENTINO



Gran Tour

Stracchino

Jersey Milk Cheese, Anchovy Toast, Balsamic Shallot, Quince

Capesante

Scallop, Whey, Chestnut, Cime Di Rapa

Tortellini d'Anatra

Duck, Porcini, Pear

Calamari Ripieni

Peas, Tomato, Pangrattato

Quaglia

Roast Quail, Lemon Thyme Riso, Radicchio, Celeriac

Soufflé

Chocolate Soufflé, Amaretto Gelato

Gran Tour 210

Classic Wine Pairing 130

Premium Wine Pairing 190

Non-Alcoholic Pairing 95

FLORENTINO



Vegetables

Stracchino

Jersey Milk Cheese, Toast, Balsamic Shallot, Quince

Fritto di Verdure

Fried Vegetables, Lemon, Salsa di Erbette

Crespelle alla Fiorentina

Crepes, Spinach, Ricotta, Tomato, Nutmeg

Casunziei

Ravioli, Beetroot, Ricotta, Parmigiano

Zucca Agrodolce

Pumpkin, Pine Nuts, Sultanas, Saffron

Three Courses 175

Gran Tour 210

Extra Course 30

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Vegan

Macci di Fava

Pane Fritto, Fennel, Herbs

Fritto di Verdure

Fried Vegetables, Lemon, Salsa di Erbette

Legume

Braised Legumes, Garlic, Spinach

Orecchiette

Cime di Rapa, Pangrattato

Zucca Agrodolce

Pumpkin, Pine Nuts, Sultanas, Saffron

Mela Cotogna

Spiced Quince, Rice Gelato, Olive Oil

Three Courses 175

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FLORENTINO

Dolci

Amaro

Basil, Native Australian Amaro, Wattleseed

Prugna

Plum, Goat Curd, Fingerlime

Miele

Almond, Apricot, Orange Blossom Honey Gelato

Soufflé

Chocolate Soufflé, Amaretto Gelato

Extra Course 30