

FLORENTINO

Caviale e Ostriche

Oysters, Campari & Orange Pinzimonio 8ea
Caviar, Ricotta Hot Cakes & Accompaniments, 30g, Oscietra 190 or Beluga 280
Tortina, Baccalà Mantecato, Chive, Caviar 40

Antipasti

Salumi, Giardiniera, Preserved Eggplant, Gnocchi Fritti, For Two 75
Ricciola, Cured Kingfish, Melon, Dill, Almond 48
Asparagi, Koo Wee Rup Asparagus, Fontina, Prosciutto 48
Sarde, Sardines, Crab, Pancetta, Nettle 48
Capesante alla Fiorentina, Scallops, Spinach, Parmigiano 48

Pasta, Zuppa e Riso

Busiate, Pesto Pistachio 48
Risotto Burano, Moreton Bay Bugs 58
Calamarata, Fremantle Octopus, Red Wine, Spices 48
Ravioli, Venison, Sugo, Chocolate 48
Sopressini al Ragù, Wild Boar Ragu, Red Wine, Orange, Spices 48

Carne e Pesce

Pesce, Fish, Sugo alla Vicentina, Carciofi, Potato 75
Anatra Arrosto, Aged Great Ocean Duck, Witlof, Parsnip 75
Capretto, Slow Cooked Meredith Farm Goat, Chestnut Flower Honey, Roast Vegetables 70
Cape Grim Short Rib, Mustard Puree, Red Wine Sugo, Caponata 65
Vitello, Veal, Tarragon Sauce, Leek, Jerusalem Artichoke 65

Verdure

Insalata della Casa, Ramarro Farm Leaves, Florentino Dressing, Crostini 18
Radicchio Treviso, Bagna Càuda 18
Cime Di Rapa, Chickpeas, Pecorino Toscano 18
Patate, Roast Potatoes, Rosemary, Garlic 18



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Gran Tour

Cozze, Mussels, Nduja, Paprika, Kohlrabi, Pickled Fennel

Capesante alla Fiorentina, Scallops, Spinach, Parmigiano

Gambero, Prawn, Livornese, Shallot, Olive, Capers

Tortellini d'Anatra, Duck, Porcini, Duck Sugo

Quaglia, Quail, Rice, Lemon, Thyme, Foie Gras Sugo, Celeriac, Mustard Fruit

Wagyu, Chianti, Pea, Shallot, Mustard Greens

Soufflé al Grand Marnier, White Chocolate, Fior di Latte

210

Classic Wine Pairing 150
Premium Wine Pairing 220
Non Alcoholic Pairing 95



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Verdure

Salt Baked Beetroot, Orange, Sorrel, Goat Cheese 45

Nettle, Melanzane Napoletana, Pecorino, Cherry Tomato 45

Impanata, Bietola, Olive, Sugo alla Fiorentina 45

Ribollita, Tuscan Soup, White Beans, Cavolo Nero, Sourdough 48

Busiate, Pesto Pistachio 45

Carciofi Gratinati, Artichoke, Mint, Garlic, Cime di Rapa, Chickpeas 60

Soufflé al Grand Marnier, White Chocolate, Fior di Latte 28

Gran Tour di Verdure 210

Classic Wine Pairing 150

Premium Wine Pairing 220

Non Alcoholic Pairing 95



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 public holidays.

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Vegano

Salt Baked Beetroot, Orange, Sorrel 45

Nettle, Melanzane Napoletana, Cherry Tomato 45

Caponata alla Siciliana, Fava 45

Ribollita, Tuscan Soup, White Beans, Cavolo Nero, Sourdough 48

Busiate, Pesto Pantesco, Almond, Tomato, Capers 45

Carciofi Gratinati, Artichoke, Mint, Garlic, Cime di Rapa, Chickpeas 60

Mela Cotogna, Spiced Roasted Quince, Almond, Pear Sorbet 28

Gran Tour Vegano 210

Classic Wine Pairing 150

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Dolci

House Gelato, Condiments 25

Delizia al Limone, Lemon, Crema Pasticcera, Sponge 28

Babà al Rum, Crema Diplomatica 28

Torta Duchessa, Chocolate, Crema al Zabaglione, Amarena 28

Soufflé al Cioccolato, Chocolate Soufflé, Amaretto Gelato 28

Formaggio

Today's Cheese, Condiments, Pane Carasau 50



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