

LEAVE IT TO US?

Chef's Selection Menu 130pp

The Standard Pour 75pp

The Perfect Pour 95pp

Sourdough, w/ cultured balsamic butter 10  
Need more butter? + 4

**ASSAGGINI**

Marinated olives 8

Oysters; natural || strawberry mignonette MP

Abrolhos scallop, burnt onion, black cherry vinocotto, tobiko, spring onion 11ea

Panzerotti Provolone Valapdana PDO, guanciale 6ea

**ANTIPASTI**

Stracciatella, pomodoro, fermented green tomato, peach, strawberry, basil 28

Tuna, buttermilk, jus, compressed apple, chives 32

Paroo Kangaroo tartare, mustard, capers, cured yolk, applewood smoke 30

**PRIMI**

Calamarata, calamari, martini sauce, raisins, baby spinach, pangrattato 39

Tortelloni Cacio e Pepe 40

Spaghetti alla Chitarra, bisque, frutti di mare 65

Kangaroo Casoncelli, pear, guanciale, Parmigiano crust, kangaroo jus 44

**SECONDI**

Grilled Marlin, fennel, orange, fish jus, fennel salt 52

Duck breast, carrot puree, corn, blackberry jus, mustard greens, leek 64

Stockyard Angus beef porterhouse (500g) MB5+, roasted baby carrots, potatoes, rocket salad, w/ your choice of house made sauce 150

**CONTORNI**

Rocket, pear & Grana Padano salad 14

Potatoes 13

Al Dente is happy to accommodate most dietary requirements, however, given the nature of our kitchen, we cannot guarantee any dish will be completely allergen free.

We charge a public holiday surcharge of 15% on all dine in bills. A surcharge of 2.9% applies to all credit card transactions.