



COCCODRILLO
NEGRONI BAR

IT'S DESIGNED TO BE SHARED
AND DISHES WILL ARRIVE STAGGERED

Chef's Small Bites

Available from opening to closing time

CAVIAR OSCIETRA PANCAVIAR

10g - \$60 | 30g - \$180

Served with unsalted crackers & chives sour cream

OLIVE MARINATE V/VG/GF/DF

marinated green olives

8

OSTRICHE DEL GIORNO

Fresh oysters

3.5 each

FOCACCIA AL PADELLINO V/VG/DF

Crunchy focaccia / EEVO / Sea salt

12

PROSCUITTO DI PARMA

Fumagali Prosciutto di Parma 18 months

16

PATATE CROCCANTI V/VG/GF/DF

Double cooked & sliced hand cut potatoes w mix herbs mayo

14

BURRATA & POMODORO

Burrata cheese / cherry tomatoes confit / fresh basil

22

Pizza Menu

Margherita - San Marzano dop tomato , fior di latte, fresh basil

24

Parma - San Marzano dop tomato, fior di latte, cherry tomatoes,
rocket, prosciutto & parmesan

28

Diavola - San Marzano dop tomato, fior di latte, spicy salami, chilli

26

Capricciosa - San Marzano dop tomato, fior di latte, ham,
mushrooms, artichokes, black olives

26

Siciliana - San Marzano dop tomato, fior di latte, grilled eggplants,
salted ricotta & fresh basil

26

Gricia tartufata - Fior di latte, guanciale, black pepper,
truffle ricotta and shaved pecorino

26

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Chef's Selection

Available from 12pm to 2pm / 5pm to 9.30pm

PESCE GRATINATO	36
<i>Fish catch of the day crumbed with saffron & almonds / peas & mint gazpachio / citrus gel</i>	
FILETO DI MANZO	40
<i>WA Grass fed eye fillet / celeriac puree / barolo wine jus</i>	
RAVIOLI AL TARTUFO	30
<i>Handmade ravioli / truffle, potato, ricotta / butter & sage</i>	
STRANGOZZI DI MARE	28
<i>Handmade Strangozzi pasta / gold band snapper ragu / tomato sugo / olives / capers / white wine / parsley</i>	
COSTINE DI AGNELLO	20
<i>4 Slow cooked lamb spare ribs / Italian style agrodolce sauce</i>	
CRUDO DI RICCIOLA GF/DF	32
<i>King fish carpaccio / cherry tomatoes confit emulsion / basil oil / almond extraction</i>	
LASAGNA NORCINA	32
<i>Handmade white lasagna / porcini mushrooms / fresh Italian sausage / truffle sauce / Parmesan cheese fondue</i>	
CHEESE LOVER CORNER	90
<i>250g hand made Strangozzi Cacio & pepe (parmesan cheese fondue & black pepper) Served inside the parmesan cheese wheel at your table</i>	

Dessert

SORBETTO AL LIMONCELLO	16
<i>Lemon sorbet served with limoncello liquor</i>	
FRITTELLE DI RICOTTA	16
<i>Ricotta doughnuts served with chocolate sauce</i>	

