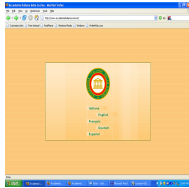


Contemporary Italian  
Executive Chef  
Riccardo Roberti



Blackwater

Recognised in Milan, Italy

By The Italian Academy of Cuisine  
2006 - 2012

Awarded (Optima)



Featured in The Sydney Morning Herald  
Good Food Guide 2005 - 2012

**NO BYO** Friday and Saturday nights

**NO EFTPOS**

Cards accepted Visa, AMEX, MC

\$4.50 per person corkage

\$3 per person cakeage

**PASTA** Main course add \$7

## ANTIPASTI

Roasted pumpkin seed, garlic, herb & pecorino bread.	4.5
Arancini alla Ortica – nettle & mozzarella arborio rice balls. (4)	9
Warm mixed olives, sage, rosemary & chilli. <i>GF</i>	9
San Daniele prosciutto, crispy white polenta, tomato ragu. (2)	16

## PRIMI

<b>MINISTRONE – ZUPPA RIBOLITA</b> Berkshire bacon, white bean, cavolo nero, Tuscan bread soup.	17.8
<b>CARPACCIO</b> <i>GF</i> Lemon cured Atlantic salmon with lilliput capers, red onion.	23.8
<b>TONNATO di MANZO</b> <i>GF</i> Seared beef slices, preserved tuna mayonnaise, radish & cress salad.	23.8
<b>CROCCHETTA DI BACALA</b> Salt cod croquettes, grilled fennel, puttanesca.	20.8
<b>QUAGLIE</b> <i>GF</i> Grilled quail wrapped in pancetta, pea puree.	23.8
<b>CALAMARI FRITTI</b> Baby calamari, zucchini, dried tomato, basil butter.	23.8
<b>FIORI DI ZUCCA</b> <i>v</i> Zucchini flower blossoms filled with goats cheese & thyme.	19.8
<b>CERVELLA</b> Parmesan crumbed lamb brains with sage, hazelnut butter, cannellini bean puree.	19.8

## SECONDI

**NO VARIATIONS TO THE MENU**

GNOCCHI <i>v</i> Tomato & potato gnocchi, gorgonzola dolci, taleggio, parmesan.	21.8	OSSO BUCCO <i>GF</i> Baked veal osso bucco, lemon risotto.	33.8
PAPPARDELLE Ribbon pasta with slow cooked Wagyu beef ragu.	22.8	POLLO VIGNAROLA <i>GF</i> Baked baby chicken, peas, broad beans, lardo, eschalots.	33.8
CARBONARA Spaghetтини, bacon, caramelised onion, white wine, cream.	17.8	PESCE - AQUA PAZZA <i>GF</i> Snapper fillet, vongole, chic peas, tomato, fennel, olive oil and crab broth.	38.8
<b>RISOTTO</b> Main course add \$7		ANATRA <i>GF</i> Roast half duck, balsamic heirloom carrots, parsnip, intense chestnut veal jus.	39.8
John Dory and sweet corn. <i>GF</i>	23.8	AGNELLO Slow cooked lamb rump in tomato, white wine with black cabbage, fregola, gremolata.	33.8
Bone Marrow and Parmigiano-Reggiano. <i>GF</i>	22.8	VITELLO CLASSICO Veal scaloppini, prosecco, sorrel, lemon butter.	30.8
<b>INSALATE</b> <i>GF, V</i>		FILETTO Grilled eye fillet of beef, roast tomato pizzaiola, toasted Bottarga ciabatta. 220 gram.	39.8
CAVOLO Fine cut savoy cabbage, fennel, red grapes, Pecorino Stagionata cheese.	12	SCAMPI <i>GF</i> Grilled NZ scampi, Nduja herb oil.	57.8
WITLOF Witlof, baby beetroot, walnuts, Meredith goat's cheese, fig balsamic.	16	<b>CONTORNI</b>	
MISTA Cos, radicchio, heirloom tomato, Ligurian olives, cucumber, spring onion.	11	Corn cob, black truffle pecorino. <i>GF</i>	4
		Saut�ed brussel sprouts, speck, sweet onion, chestnuts. <i>GF</i>	12
		Broccoli, dutch carrots, sugar snap peas, toasted almonds. <i>GF</i>	11
		Twice cooked chips, tarragon salt.	6
<i>GF</i> - GLUTEN FREE <i>V</i> - VEGETARIAN			

