

Celentano's

FEASTING MENU | WEDNESDAY - SATURDAY | FROM 17TH NOVEMBER | MUST BE TAKEN FOR PARTIES OF 6 AND MORE

SNACKS

NOCELLARA OLIVES	2.5
LASAGNE FRITTI - PORCINI - CORRA LINN 2 PIECES	3
SMOKED COD DOUGHNUTS - KIMCHI 2 PIECES	3
CHICKEN LIVER MOUSSE	5
PORK FENNEL SALUMI	6
PRESERVED FENNEL	4

38pp

SPUNTINI

- KALE - SUNFLOWER MISO
- CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL

ANTIPASTI

- JERUSALEM ARTICHOKE - CHANTERELLES - SORRELL

PRIMI

- AGNOLOTTI - BONE MARROW - WILD MUSHROOMS - CORRA LINN

SECONDI - FOR THE TABLE

- SIRLOIN (400g) | for tables of 2

OR

- BEEF RIB ON THE BONE | for tables of 3 or more

OR

- WHOLE SOLE ON THE BONE | subject to availability

Dexter beef sourced from MACDUFFS. Served with BBQ onions - green pepper - oyster dressing

Fish served with wilted greens - whey butter sauce

SIDES- FOR THE TABLE

- CREAMED CHARD
- BEEF FAT - POTATO STRATI

DESSERT

- HONEY CAKE - CELENTANO'S VERMOUTH GLAZE - PEAR - TONKA BEAN GELATO

OR

- ERRINGTON CHEESE - SEEDED OAT CRACKER - HONEY (supplement) **6**

Please note a discretionary 12.5% service charge will automatically be added to a bill of 6 people or more
Please let us know of any dietary requirements.

Celentano's

VEGETARIAN FEASTING MENU | WEDNESDAY - SATURDAY | 17TH NOVEMBER | MUST BE TAKEN FOR PARTIES OF 6 AND MORE

SNACKS

NOCELLARA OLIVES 2.5

LASAGNE FRITTI - PORCINI - CORRA LINN | 2 PIECES 3

PRESERVED FENNEL 4

35pp

SPUNTINI

KALE - SUNFLOWER MISO

CELENTANO'S SOURDOUGH - LE FERRE OLIVE OIL

ANTIPASTI

JERUSALEM ARTICHOKE - CHANTERELLES - SORRELL

PRIMI

AGNOLOTTI - MUSHROOMS - KALE - CORRA LINN

SECONDI

BBQ CARROTS- CIME DI RAPA - SUNFLOWER MISO

FOR THE TABLE

CREAMED CHARD

BBQ POTATOES - OLIVE OIL - SOFT HERBS

DESSERT

HONEY CAKE - CELENTANO'S VERMOUTH GLAZE - PEAR - TONKA BEAN GELATO

OR

ERRINGTON CHEESE - SEEDED OAT CRACKER - HONEY (supplement) 6

Please note a discretionary 12.5% service charge will automatically be added to a bill of 6 people or more
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