## ASTER EUROPEAN DINING

SMMALL
Focaccia, House made olive oil, balsamic ..... 7
Mixed Olives, Sicilian style ..... 9
Oysters, $1 / 2$ dozen, fresh lemon, Campari dressing ..... 30
Beef carpaccio, Cape Grim Beef Grass fed, horseradish dressing, chives, cured egg yolk ..... 22
Crudo, Yellow Fin Tuna, Sicilian dressing, finger lime ..... 24
Burrata, spiced figjam, croutons basil oil ..... 24
Shark Bay Scallops, herb butter, nori, pangrattato (2) ..... 18
Beetroot ravioli, goats cheese, hazelnut, sage brown butter (ఙ) ..... 18
Port Lincoln Sardines, charred, green tomato relish, aioli, grilled toast (2) ..... 16
Southern calamari, fried, Sumac, lemon aioli ..... 24
Lobster roll, kaffir lime mayo, Avrugar caviar ..... 16
PASTA
Linguine, blue swimmer crab, zucchini, chilli, white wine, bottarga ..... 42 ..... 42 ..... 38
Casarecce, slow braised wagyu brisket, red wine ..... 40
Gnocchi, duck and porcini mushroom, parmesan ..... 42

