



Cibo Menu

Two courses – entrée and main only \$92.00
Three courses – entrée, main and dessert \$112.00
Four courses – appetiser, entrée, main and dessert \$135.00

Appetiser

Seasonally changing crayfish & scallop extravaganza

Entrée

Pork belly chicharrón, Szechuan glazed pork doughnut, spiced fennel, pickled cucumber, peanut

Sashimi, wasabi, shoyu, ginger

Twice-cooked Cibo Fried Chicken, balsamic tomato terrine, basil oil, feta cream

v. Beetroot tartare, candied walnut, white balsamic, cream cheese & quinoa, Viv's honeycomb, potato crisps

Main

Fish, lemon emulsion, spiced pea, harissa purée

Confit duck leg, five-spice cured duck breast, pineapple & peanut gremolata, pickled celery, red berry jus

24-hour lamb saddle, feta & oregano baba ganoush, tomato & cauliflower fondant, salt & vinegar courgette

v. Oven roasted cauliflower, gochujang, lemon gel, almond cream, crispy curry leaf

Sides of fries with curry leaf mayo and sautéed greens with miso butter served with each menu

Dessert

Lemon curd tartlet

Passionfruit sherbet marshmallows

Cinnamon sugar doughnuts

Cibo chocolate brownie

