



Cibo Menu

Two courses – entrée and main only

Three courses – entrée, main and dessert

Four courses – appetiser, entrée, main and dessert

Appetiser

Seasonally changing scampi & scallop extravaganza

Entrée

Braised pork belly, pork hock dumpling, pineapple salsa, basil yoghurt

Sashimi, wasabi, shoyu, ginger

Twice-cooked Cibo Fried Chicken, mango & kaffir lime, barley & roast capsicum, coconut vermouth

v. Roasted baby beets, charred eggplant, Szechuan oil, hoisin quinoa

Main

Long-line fish, Cloudy Bay clams, silken carrots, miso & lentil remoulade

Confit duck leg, five-spice cured duck breast, hoisin purée, farro & basil risotto, blood orange jus

Lamb loin, braised lamb rib, pea & lemongrass purée, macadamia crust, mint gel

v. Sautéed mushroom medley, potato & aged cheddar gratin, apple purée, basil yoghurt

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

Dessert

Macadamia chocolate fudge

Strawberry jelly

Pistachio meringue

Yuzu cheesecake

