



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 scampi & scallop extravaganza

Entrée

Pork, apple & fennel purée, sesame & olive gel, yuzu coleslaw

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

55 day dry-aged eye fillet, grilled prawn, charred eggplant, Szechuan jus, spiced butter

v. Crispy cauliflower, tomato fondant, milk bread, golden raisin

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

