BOCCATA

$59.00pp Two Courses | $75.00pp Three Courses

ANTIPASTI

Publique sourdough V

Roasted garlic butter

Freshly shucked oysters (3pcs) A

Cabernet vinegar | shallots

Whiting fritti A

Salsa verde | lemon

Porcini & truffle arancini V

Golden fried risotto w/ wild mushrooms

Salad of Capri V

Heirloom tomato | stracciatella | basil | quandong | watermelon

SECONDI

Pesce del giorno (A)

Catch of the day

Roma coda ala vaccinara

Oxtail & beef cheek ragu | mafalde | grana padano

Gnocchi di San Zeno V

Sweet potato | Sicilian olives | vodka sauce

Tuscany bistecca

house butter | condiments

Lombardy cotoletta di pollo

Hazeldenes chicken | micro salad | salsa pepe al nativo

DOLCI

Cannoli V

Sicilian ricotta | citrus

Fior di latte soft serve V

Strawberry caramel | aged balsamic | fried sourdough

Formaggi V

Victorian local cheese | condiments

Seasonal fruit plate VG

AGGIUNTE

Fries V 16

Truffle aioli

Leafy Salad V 18

Spring leaves | burnt honey dressing

Asparagi alla griglia V 18

Grilled asparagus | salsa verde

VG - Vegan | V - Vegetarian | A - Australian Seafood

At Boccata, we're delighted to accommodate your dietary needs. Please let a member of our team know if you have any special requirements, food allergies, or intolerances. While we take every care in preparing our dishes, traces of allergens may still be present due to accidental cross-contamination.

10% surcharge applies on weekends | 15% surcharge applies on public holidays

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