

Alchemy Menu

OSTRICHE

Oysters Natural or Palm Sugar, Coriander Dressing , Half a Doz
(\$2.75 per extra oyster)

PESCE SPADA

Smoked Swordfish, Citrus Avocado, Prawn Toast, Tomato Vinaigrette agf

GNOCCO FRITTO

Gnocco Fritto, Coppa Salami, Mozzarella , Herb Dressing

VITELLO TONNATO

Veal Tonnato, Pickled Shallots, Capers, French Beans, Tuna Dressing gf

FORMAGGIO DI CAPRA

Warm Goats Cheese Fondant, Spinach, Asparagus, Truffle Vinaigrette

PANCETTA DI MAIALE

Braised Pork Belly, BBQ Glaze, Cauliflower, Radish Salad gf

PASTA, RISO E GNOCCHI

GNOCCHI

House Made Gnocchi, Gorgonzola Cream, Pear, Endive, Walnuts, Black Pepper

CAVATELLI AL POLLO

Cavatelli Pasta, Smoked Lemon Chicken, Roasted Peppers, Tomato Sugo

SPAGHETTI AL NERO DI SEPIA

Squid Ink Spaghetti, Prawns, Spinach, Garlic, Nduja, Creamed Vodka Tomato Sauce

RISOTTO BARBABIETOLA

Beetroot Risotto, Marinated Flaked Goats Cheese, Sorel, Toasted Walnuts gf

AGNOLOTTI DI PESCE

Seafood Agnolotti Pasta, Fish Curry Velouté, Wilted Greens

PAPPARDELLE DI RAGU

Pappardelle Pasta, Beef and Pork Ragu, Parmigiano Reggiano

SECONDI CARNE E PESCE

PESCE DEL GIORNO

Fish of the Day Sicilian Olives, Potatoes, Baby Prawns, Parsley, Romesco Sauce gf

SALTIMBOCCA DI QUAGLIA

Quail, Saltimbocca, Prosciutto, Sage Butter, White Wine, Artichoke Puree *gf*

LONZA D'AGNELLO

Lamb Loin, Braised Tortellini, Pea and Mint Puree *agf*

GAMBA D'ANATRA SCHNITZEL

Duck Leg, Brioche Crumble, Honey Mustard Glaze, Truffled Slaw

GUANCETTE DI MANZO

Braised Beef Cheeks Smoked Bacon, Button Mushrooms, Confit Garlic, Creamed Mash *gf* (surcharge \$11)

FILETTO DI MANZO

Eye Fillet Beef Boulangère Potatoes, Caramelized Shallot, Watercress, Bone Marrow Sauce *gf* (surcharge \$12)

CONTROFILLETO DI WAYGU

R2 Wagyu striploin, Boulangère Potatoes, Caramelized Shallot, Watercress, Bone Marrow Sauce *gf* (surcharge \$17)

CONTORNI (\$13)

BROCCOLINI

Sautéed Broccoli, Herb Garlic Butter *agf*

INSALATA

Mixed Leaf Salad, Red Wine Shallot Dressing *gf*

PATATINE FRITTE

Alchemy Spiced Chips Roasted Garlic Aioli *gf*

DOLCI

TORTA DI LEMONE E MANGO

Mango and Orange, Parfait, White Chocolate Ice Cream *agf*

CRÈME BRULÉE

Vanilla Crème Brulée, Pistachio Puree, Raspberry Sorbet *agf*

TIRAMISU

Tiramisu, Hazelnut Praline, Coco Crumble, Dark Chocolate Ice Cream

TORTA DI CIOCCOLATO E CARMEL

Chocolate and Caramel Tart, Burnt Honey Ice Cream

FORMAGGI

Selection of Australian, Italian Cheeses, Apple Chutney, Crackers, Lavoche, House
Made Bread *agf*