



INTERMEZZO RISTORANTE

N°1 Martin Place

Stuzzichini (little antipasti) Small appetizers designed for sharing

Little Antipasti

Olive Miste, Mixed Olives with Housemade Grissini	6.80
Sicilian Green Olives, Diced Marinated Roma Tomato with Fresh Herbs, Extra Virgin Olive Oil and Sourdough	9.80
Prosciutto San Daniele	11.50

Primi

Entrée

Antipasto Della Casa Prosciutto San Daniele, Cacciatorini, Antica Sopressa Salami, Fresh Italian Buffalo Mozzarella, Parmigiano Reggiano, Chargrilled Zucchini, White Anchovies, Mixed Olives and Housemade Grissini (main size also available)	26.50
Insalata di Burrata e Pomodorini Fresh Handmade Creamy Mozzarella Cheese, Heirloom Tomatoes, Rocket and Black Olive Dust	25.50
Prosciutto e Bufala Fresh Buffalo Mozzarella wrapped in Prosciutto di Parma with Roasted Beetroot, Walnuts, Fig Vincotto Dressing and Housemade Grissini	26.50
Capesante con Gorgonzola Sea Scallops Wrapped in Pancetta served in a Light Gorgonzola Sauce and topped with Caviar (Primi also available in main size)	27.50

Pasta – All pasta dishes are freshly cooked to order

Entrée

Main

Gnocchi con Pomodoro e Mozzarella di Bufala Housemade Pasta Dumplings with Vine Ripened Cherry Tomatoes, Baby Basil, Smoked Mozzarella and Fresh Buffalo Mozzarella	26.50	35.00
Pappardelle al Ragù Housemade Pappardelle with a Ragù of Veal and Pork, Slow Cooked with Red Wine and Tomato	29.50	39.00
Pappardelle al Tartufo Housemade Pappardelle with Trio of Mushrooms, Fresh Ricotta and Black Truffle Oil	29.50	39.00
Linguine Scampi Linguine with New Zealand Scampi, Fresh Vine Ripened Cherry Tomatoes and Chilli	32.50	43.00

Secondi

Main

Involtini di Vitello Veal Roll Filled with Spinach, Pine Nuts, Prosciutto San Daniele and Raisins, Finished with Tomato and Parmigiano	39.00
Bistecca Alla Fiorentina Dry Aged Grain Fed T-Bone (400g) served with Truffled Potatoes and a Rocket and Parmigiano Salad	46.00
Pesce Al Cartoccio Ocean Trout Fillet with Truss Tomato, Wild Mushrooms, White Wine and Herbs, served Steamed in Baking Paper	42.00
Pesce del Giorno Fish of the day, please ask your waiter	39.00

Contorni

Roasted Rosemary Potatoes with Sicilian Sea Salt	11.50
Mixed Leaf and Truss Tomato Salad, Balsamic Dressing	11.50
Wild Rocket, Pear and Parmigiano Reggiano	12.80
Insalata Caprese, Buffalo Mozzarella, Vine Ripened Truss Tomato, Basil with Extra Virgin Olive Oil	17.50



TRAMEZZINI (Toasted Italian Sandwiches)

Tomato, Bocconcini, Zucchini, Olive Pate	16.50
Sopressa Salami, Buffalo Mozzarella, Roma Tomato, Basil and Artichoke	16.50
Smoked Salmon, Avocado, Spanish Onions and Capers	18.50

Head Chef: Craig Ferrier

Menu is subject to change

Please advise your waiter if you have dietary requirements

All credit cards incur a 0.81% surcharge

For tables of 10 or more guests, your bill will include a recommended service charge of 8%. This service charge is at your discretion

Sunday 10% surcharge