

CIVICO 47

A SEAFOOD & CHAMPAGNE LUNCH AT CIVICO

Saturday 18th November 2023

ON ARRIVAL

Homemade foccaccina - Rylstone evoo

Taste of 2 different types of oysters served with white balsamic jelly

Boll et Cie Blanc de Blancs NV, Côtes des Blancs, Champagne

CIVICO 47 SEAFOOD PLATTERS - to share

ONE (mostly cold)

Raw blue-fin tuna - pappalardo

Raw kingfish - colatura dressing

Octopus salad - potato - taggiasche olives

Spanner crab crocchetta - lime mayo

Chilled king prawns - cocktail sauce

Eastern rock lobster mini-roll

(* add 30 grams premium Italian caviar service + condiments \$250)

Gosset 'Grande Réserve' Brut NV, Aÿ, Champagne

Bellavista 'Grande Cuvée Alma' Brut NV, Franciacorta, Lombardia

TWO (mostly hot)

Charred WA marron - lemon butter

Pan-fried scallops - parsley dressing

Mussels - nduja emulsion - chives

Butter lettuce salad - pumpkin seed dressing

Roasted potato - rosemary - sea salt

Marguet 'Elements 11' Grand Cru NV, Champagne

Paul Bara Grand Rosé NV, Bouzy, Champagne

DESSERT

Biancomangiare - balsamic caramel - roasted almond - raspberries