

# RABBARO

## SMALL PLATES

<b>BEEF CARPACCIO</b> Black truffle dressing, quail egg, rocket leaves	<b>D E GF 42</b>
<b>YELLOWFIN TUNA TARTARE</b> 🌱 Smoked olive oil, avocado, lemon	<b>F GF 36</b>
<b>REEF FISH CRUDO</b> 🌱 Apple & citrus sauce, plum, mint	<b>F GF 34</b>
<b>PARMA HAM</b> Rock melon, rocket leaves, olive oil	<b>GF P 38</b>
<b>CRISPY CALAMARI</b> Tartare sauce, lemon	<b>E SF 39</b>
<b>SAFFRON ARANCINI</b> Parmesan cream, bresaola	<b>A D E 28</b>
<b>BURRATA</b> Cherry tomatoes, basil dressing	<b>D GF N V 36</b>
<b>TOMATO BRUSCHETTA</b> with anchovies with preserved sardines with Parma ham	<b>VG 18</b> <b>F 24</b> <b>F 29</b> <b>P 32</b>
<b>SAN MARZANO GAZPACHO</b> Sherry vinegar, crostini	<b>VG 32</b>

## SALADS

<b>OCTOPUS &amp; BABY POTATOES</b> Pickles, parsley, red onion, lemon, herbs	<b>D E GF SF 38</b>
<b>RABBARO SALAD</b> Mixed seasonal leaves, artichokes, semi-dried tomatoes, almonds, Manzanilla olives, grapes, mustard vinaigrette	<b>GF N VG 34</b>
<b>WATERMELON &amp; PECORINO</b> Spinach, strawberries, aged balsamic, pine nuts	<b>D GF N V 29</b>
<b>GORGONZOLA &amp; PEAR</b> Mesclun leaves, candied walnuts, truffle honey	<b>D GF N V 32</b>
<b>SICILIAN TUNA SALAD</b> 🌱 Fennel, orange, olives, tomatoes, verjuice dressing	<b>F GF 38</b>

## PASTA & RISOTTO

<b>LOBSTER RISOTTO</b> 🌱 Saffron, tomatoes, citrus & shellfish sauce, tarragon, balsamic vinegar	<b>A D GF SF 79</b>
<b>LINGUINE BOLOGNESE</b> Wagyu beef, pomodoro, basil, parmesan	<b>A D 52</b>
<b>SPAGHETTI WITH BLACK MUSSELS</b> White wine, garlic, parsley, lemon, chilli	<b>A D SF S 42</b>
<b>GNOCCHI</b> Pomodoro, basil, sun-dried tomatoes, ricotta	<b>D E N V 38</b>
<b>RIGATONI PRIMAVERA</b> Spring vegetables, basil pesto, pine nuts, burrata	<b>D N V 42</b>
<b>BLUE CRAB &amp; ASPARAGUS PAPPARDELLE</b> Crab meat, white wine, asparagus, lemon, fennel leaves	<b>A D E SF 46</b>

## GOURMET SANDWICHES

<b>MORTADELLA &amp; BURRATA PIADINA</b> Pistachios, basil pesto, parmesan	<b>D N P 46</b>
<b>CAPRESE PANINI</b> Prosciutto cotto, basil pesto, buffalo mozzarella, semi-dried tomatoes, mesclun leaves	<b>D N P 39</b>
<b>RABBARO BURGER</b> Ciabatta bread, beef patty, basil pesto, rocket leaves, Taleggio cheese, caramelised onion	<b>D N 49</b>

## PIZZA

<b>DON MARCO</b> Four types of cheese, truffle honey, bresaola	<b>D 44</b>
<b>TRUFFLE</b> Mascarpone & truffle sauce, parmesan, mushrooms, buffalo mozzarella	<b>D 52</b>
<b>PARMA</b> Pomodoro sauce, buffalo mozzarella, artichokes, Parma ham, burrata	<b>D P 44</b>
<b>MARGHERITA</b> Pomodoro sauce, buffalo mozzarella, basil, oregano <i>Vegan option available</i>	<b>D V 36</b>
<b>DIAVOLA</b> Pomodoro sauce, spicy salami, olives, buffalo mozzarella	<b>D P S 42</b>

## MAINS

<b>MARKET REEF FISH</b> 🌱 Kalamata olives, cherry tomatoes, herbs, garlic, lemon, white wine	<b>A D F 49</b>
<b>FREE-RANGE CHICKEN CACCIATORE</b> Mushrooms, olives, tomatoes, red wine	<b>A D GF 58</b>
<b>GRILLED TENDERLOIN STEAK</b> Polenta, salsa verde	<b>D GF 86</b>
<b>PARMIGIANA</b> Eggplant, pomodoro sauce, buffalo mozzarella, parmesan, basil <i>Vegan option available</i>	<b>D V 46</b>
<b>CHAR-GRILLED TIGER PRAWNS</b> Peperonata, rocket leaves, lemon	<b>GF SF 52</b>

## SIDES

<b>GRILLED GREEN ASPARAGUS</b> Lemon, pecorino	<b>D GF V 18</b>
<b>BLACK OLIVE &amp; HERB MASHED POTATOES</b>	<b>D GF V 14</b>
<b>SWEET POTATOES FRIES OR TRUFFLE FRIES</b>	<b>VG 14</b>
<b>PANZANELLA SALAD</b>	<b>VG 14</b>

## DESSERTS

<b>TIRAMISU</b> Mascarpone cream, biscuits, espresso, cocoa, chocolate shavings	<b>D E V 23</b>
<b>TOSCANA CAKE</b> Hazelnut sponge, chocolate chantilly mousse, praline mousse, vanilla & cinnamon panna cotta, caramelised hazelnuts	<b>D E N V 22</b>
<b>GIANDUJA SEMIFREDDO</b> Frozen hazelnut chocolate cream, hazelnut streusel biscuits	<b>D E N 26</b>
<b>APPLE TART</b> Puff pastry, apple, frangipane nut filling, vanilla sauce, vanilla ice cream	<b>D E N V 23</b>
<b>FRAGOLA ZABAGLIONE</b> Mascarpone cream, fresh strawberries	<b>D E N V 24</b>
<b>MIGLIACCIO</b> Italian ricotta & semolina cake, strawberry compote, fresh cream	<b>D E V 23</b>
<b>AFFOGATO</b> Vanilla ice cream, espresso	<b>D GF 22</b>
<b>COCONUT SAGO</b> Sago in coconut milk, fresh mango, coconut shavings	<b>GF VG 22</b>
<b>FRUIT PLATTER</b> Selection of seasonal tropical fruit	<b>GF VG 22</b>

## ICE CREAM & SORBET

<b>HOMEMADE ICE CREAM</b> Caramel, chocolate, coffee, pistachios (N), rum & raisin (A), stracciatella, vanilla, yoghurt	<b>D GF 6</b> <i>per scoop</i>
<b>HOMEMADE SORBET</b> Coconut, mandarin, mango, passion fruit, raspberry	<b>GF VG 6</b> <i>per scoop</i>

**A** - ALCOHOL | **D** - DAIRY | **E** - EGG | **F** - FISH | **GF** - GLUTEN-FREE | **N** - NUTS | **P** - PORK | **S** - SPICY  
**SF** - SHELLFISH | **V** - VEGETARIAN | **VG** - VEGAN | 🌱 - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.