



SPUNTINO

PANE E OLIVE 19

Artisan bread served with marinated Sicilian olives, Gaeta black olives and extra virgin olive oil. Serves 2

PROSCIUTTO E BURRATA 21

San Daniele Prosciutto served with burrata cheese and crostini

ENTREE

CARPACCIO DI TONNO 29

Hand sliced yellowfin tuna dressed with lemon juice, extra virgin olive oil, chilli oil, basil, and breadcrumbs *

INSALATINA DI POLPO 29

Octopus tentacles with confit garlic, Sicilian green olives, carrots, parsley, and balsamic caviar *

PANELLE, PEPERONI E LIMONE 24

Chickpea fritters from Palermo with roast capsicum salad and lemon*

PASTA

All our pastas are made in house using Australian durum wheat flour

BURNT GNOCCHI 36

Activated charcoal potato gnocchi with lobster, garlic, chilli, and gremolata

CRAB, RICOTTA AND AVOCADO RAVIOLONI 35

Large ravioloni filled with blue swimmer crab, avocado and ricotta cooked in a lemon butter sauce with capers

RISOTTO GAMBERI PROSECCO E FRAGOLE 36

Carnaroli rice cooked with prawns, prosecco, and strawberries finished with Trapanese pesto oil*

SPAGHETTI CH'I SARDI 34

A typical Sicilian pasta dish in the summer. Spaghetti tossed with fresh sardines, wild fennel fronds, toasted pine nuts, raisins and aromatic breadcrumbs finished with orange and chilli infused extra virgin oil*

ELICOIDALI NORMA 33

Penne style pasta with eggplant and crumbled house made baked ricotta*

*GF available

Corkage \$15 per bottle
www.burntdining.com.au | 1800 287 683

Public holiday surcharge 15%



SECONDI

JOHN DORY, ZAFFERANO E BROCCOLINI 44

Searched John Dory fillet with saffron broth and salmoriglio.
Served with steamed broccolini*

DUCK BREAST IN PASSITO DI PANTELLERIA 42

Searched duck breast deglazed with Passito di Pantelleria, served on
a potato galette, pickled carrots*

FILETTO AI FERRI, ZUCCA E PISTACCHIO 48

150-day MSA grain fed angus eye fillet (300g) with salted pistachio,
baked pumpkin, sautéed asparagus, and thyme jus*

CONTORNI

MIXED GREENS 15

Sautéed broccolini and asparagus spears with toasted pine nuts *

ORTOLANA SALAD 12

Mixed leaf salad with white balsamic dressing*

PATATINE 10

French fries with paprika, rosemary and garlic

*‘Dining to feed the soul and leave
the senses burning
for more’*

*GF available

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DOLCI

CHOCOLATE ALMOND CAKE 18*

Chocolate and almond cake served with bittersweet chocolate ganache and vanilla gelato

RICOTTA CANNOLI 16

Pastry shell filled with sweet sheep milk ricotta served with pistachio and Amarena cherry

MULBERRY PANNA COTTA 19*

Organic mulberry flavoured panna cotta, chocolate sable served with blood orange and Campari sorbet

TRIO OF GELATO 15*

Choice of: Chocolate, vanilla bean, toasted coconut and weekly flavour

TIRAMISU 18

Coffee and Marsala dipped savoiardi, whipped mascarpone served with a coffee gelato and chocolate

AFFOGATO 18*

Fresh brewed espresso, vanilla gelato, shot of Frangelico liqueur
-no liqueur- 15

FORMAGGI 25/34*

Parmigiano Reggiano (36 month), Pecorino Sardo (18 month) and baked ricotta salata served with muscatels, honey, fresh fruit.

Serve for 1 or 2

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PASSITO DI PANTELLERIA 15 / 50

Sicilian dessert wine. Sweet with hints of apricot, dried fig and honey

PENFOLDS GRANDFATHER RARE TAWNY PORT 16

Classic fruitcake, vanilla, liquorice and roasted walnut flavours

*Gluten free available