

MORDEO AT HOME

Braised Beef Cheeks + Paris mash + Gremolata \$45

Classic French braised beef cheeks with pickling onions, mushroom & burgundy wine served with paris mash, finished with gremolata

Serves 2 people

Confit of Duck + Braised Lentils + Cavolo Nero \$45

Slow-cooked duck with braised lentils & Cavolo Nero. Pan fry, oven bake & Serve

G/F Serves 2 people

Slow Cooked Greek Lamb Shoulder + Pilaf Rice + Mash Potato \$80

Classic slow cooked Greek lamb shoulder with pilaf rice and mash potato

Serves 4 people

Chicken Chimichurri + Tomato Orzotto + Chimichurri Sauce \$45

Roast chicken with a tomato orzotto & chimichurri sauce

Serves 3-4 people

Carnaroli Risotto + Italian Sausage, Borlotti Bean Ragu \$40

Classic Italian risotto served with Italian sausage ragu

Serves 2 people

Duck Pappardelle + Mordeo Pappardelle, Duck Ragu + Grana Padano + Porcini Dust \$45

Braised duck ragu with porcini mushroom, grana Padano, Porcini dust

Serves 2 people

Salmon + Ratatouille + fish skin crumb \$45

Fresh Atlantic salmon served with our famous ratatouille

Serves 2 people

Lasagne \$48

Our classic lasagne made fresh with pulled beef and tomato ragu with rocket salad

Serves 6 people

Soups with dark rye croutons \$25

Spinach & leek 1 litre

Cauliflower & truffle butter soup 1 litre

Fresh Pasta

\$12 per kg Mordeo fresh pasta made daily, Fettuccini, Pappardelle, Linguine, Penne

Cocktails

Gin Basil Smash Gin Mare + Limoncello + Lemon + Pineapple

Margarita Tequila + Cointreau + Lime

Negroni Tanqueray Gin + Campari + Antica Formula

Amber Winter Amaro Montenegro + Drambuie + Monkey Shoulder