

Malena

ANTIPASTI

Warm Roasted Olives \$7

Our favourite olives with peperoncino fresh herbs & citrus

Zuppa del Giorno \$12

Our kitchen's daily homemade soup with seasonal garnishes

Winter Salad \$13

Grilled radicchio, root vegetables, Cambozola & walnut vinaigrette

Grilled Monforte Halloumi \$15

Toasted pecans, peperonata, cured smelts & wildflower honey

Scamorza Arancini \$15

Smoked mozzarella, buttercup squash & charred leeks

'Nduja Sausage & Scallops \$16

Grilled foccaccia, salsa verde & roasted fennel

Fritto Misto del Giorno \$16

Daily selection of fresh fried seafood with pistachio, olive tapenade & fresh lemon

Grilled Ionian Octopus \$18

Lobster brodo, smoked fingerling potatoes kalamata olives & watercress

Malena offers an exceptional private dining room for up to 40 guests

1/2 Price wine list every Tuesday night

PASTA

Squid Ink Tortelloni with Lobster \$28

Mascarpone, heirloom carrot & brown butter sauce

Spaghetti with Baccala \$25

Braised salt cod, grilled calamari with tomato conserva

Chestnut Agnolotti \$24

Mushroom ragu, brown butter & Parmigiano

Semolina Garganelli with Rabbit \$25

Braised rabbit, pancetta butter & rabbit 'bottarga'

Gnocchi al Ragu del Giorno \$25

Chef's daily ragu with Parmigiano

CONTORNI

\$7

Crispy Broccoli with Mostarda vincotto

Caramelized Brussels Sprouts with Peperoncino

Roasted Jerusalem Artichokes with 'Nduja sausage

Patate Fritte Condimento del giorno

SECONDI

Slow Cooked Arctic Char \$30

Pork belly, oyster mushrooms braised cabbage & red onion emulsion

Roasted 'Brick' Chicken \$25

House made mostarda, potato puree & farm fresh egg yolk

Grilled Beef Strip Steak \$34

Yukon gold & sunchoke pave, mushroom conserva & slow cooked short rib

Perth Farms Berkshire Pork \$29

Roasted shoulder chop & braised shoulder with caramelized cauliflower

Grilled Market Fish M.P.

Fingerling potatoes, greek yogurt fresh dill, caramelized celery & olive oil

