



San Domenico

TASTING

ONE HUNDRED AND TWENTY DOLLARS
WITH PAIRED WINES ONE HUNDRED AND NINETY DOLLARS

BACCHUS BREAD SELECTION

LA STELLA BURRATA, MUSSELS & PARSLEY

COFFEE EGGPLANT & TOMATO

SCAMPI, BLUE CAVIAR, SMOKED POTATO

WESTERN AUSTRALIA

IN PARTNERSHIP WITH SHARK BAY

Kingfish

SASHIMI, YUZU

HIRAMASA YELLOWTAIL KINGFISH

EYRE PENINSULA, SOUTH AUSTRALIA

IN PARTNERSHIP WITH CLEANSEAS

Uovo In Raviolo "San Domenico" ®

RICOTTA & SPINACH, PARMIGIANO REGGIANO

NOISETTE BUTTER & EUROPEAN TRUFFLE

THE SIGNATURE DISH SINCE 1973 AT SAN DOMENICO RESTAURANT

Sirloin

FRESH PEAS, DUTCH CARROTS

KIWAMI FULLBLOOD WAGYU

400 DAYS GRAIN FED, MB 9+

QUEENSLAND

IN PARTNERSHIP WITH STOCKYARD

RIVO GIN & TONIC, LEMON & CUCUMBER

Chocolate

VALRHONA DARK CHOCOLATE, GIANDUIA

RED FRUIT SORBET

TEA, COFFEE & PETIT FOURS



San Domenico

EXPERIENCE

TWO HUNDRED DOLLARS

WITH PAIRED WINES THREE HUNDRED AND TEN DOLLARS

ON ARRIVAL

FRESHLY SHUCKED COFFIN BAY OYSTERS
STURGEON CAVIAR, BLINI & SOUR CREAM
SHARK CROQUETTE
FISH TACO
HERVEY BAY SCALLOPS & FINGER LIME

BACCHUS BREAD
SELECTION OF AMUSE BOUCHE

Kingfish

SASHIMI, YUZU

HIRAMASA YELLOWTAIL KINGFISH
EYRE PENINSULA, SOUTH AUSTRALIA
IN PARTNERSHIP WITH CLEANSEAS

Scampi

BLUE CAVIAR, SMOKED POTATO
WESTERN AUSTRALIA
IN PARTNERSHIP WITH SHARK BAY

Uovo In Raviolo "San Domenico" ®

RICOTTA & SPINACH, PARMIGIANO REGGIANO
NOISETTE BUTTER & EUROPEAN TRUFFLE
THE SIGNATURE DISH SINCE 1973 AT SAN DOMENICO RESTAURANT

RIVO GIN & TONIC, LEMON & CUCUMBER

Sirloin

FRESH PEAS, DUTCH CARROTS
KIWAMI FULLBLOOD WAGYU
MINIMUM 400 DAYS GRAIN FED, MB 9+
QUEENSLAND
IN PARTNERSHIP WITH STOCKYARD

HERB SORBET

Cheese Trolley

LAVOSH & HOUSE MADE CHUTNEY

Chocolate

VALRHONA DARK CHOCOLATE, GIANDUIA
RED FRUIT SORBET

TEA, COFFEE & PETIT FOURS