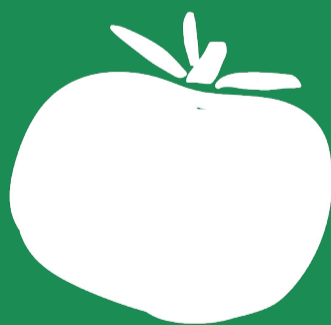
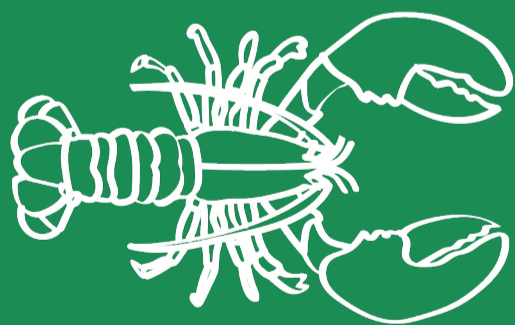


SARDO

PRIVATE



Magic Easter 2025

SARDO

PRIVATE

Antipasti

FOCACCIA (2) 10

Rosemary, Maldon sea salt, EVO

PRAWNS BRUSCHETTA 22

Marinated prawns, lemon zest, creamy burrata, honey

CALAMARI 29/38

Crispy calamari, rocket, lemon, chilli mayo

BURRATA 26.5

Zucchini velouté, cherry tomatoes, balsamic reduction, crostini

PISTACCHIO CRUSTED YELLOWFIN TUNA 30.5

Whipped ricotta cream, EVO, spring onion, vincotto

BEEF EYE FILLET CARPACCIO 29.5

Beef eye fillet, citrus coulis, rocket, toasted almonds, fried capers, shaved parmesan

Sides

SALAD 15.5

Endive lettuce, radicchio, shaved parmesan, dijon vinaigrette

FRIES 14.5

Shoestring fries, sea salt

STEAMED BROCCOLINI 18.5

Mixed herb bread crumbs, whipped ricotta

Pasta

LOBSTER BURRATA RAVIOLI 49

Tender homemade Burrata ravioli, Prawns & lobster meat, fresh tomatoes, lobster bisque, basil

RICOTTA GNOCCHI PORCINI MUSHROOMS 38

Soft and fluffy homemade ricotta gnocchi, wild porcini & mixed mushrooms, truffle, parmesan cheese, parsley

SEAFOOD FREGOLA 51.5

Toasted sardinian pearl pasta, prawns, calamari, barramundi, mussels, fresh tomatoes, lobster bisque, bottarga

RIGATONI LAMB NECK RAGU' 41.5

Slow cooked beer braised lamb neck ragu', taggiasca olives, aged pecorino cheese

MALLOREDDUS SAUSAGE RAGU' 38

Traditional sardinian pasta with saffron, served with spicy pork and fennel sausage ragu', chilli threads, pecorino cheese

Mains

FISH STEW 55

Moreton Bay Bug, prawns, calamari, barramundi, mussels, fresh tomatoes, lobster bisque, crostini

EYE FILLET 60.5

200gr medium-rare grass fed eye fillet, carrot puree, rich Barolo red wine jus, served with fries

FISH OF THE DAY MP

Enquire with your waiter

EGGPLANT PARMIGGIANA 30.5

Layers of fried eggplant, baked with tomato sugo, fresh basil, pecorino and melted parmesan cheese

Please advise our team of any allergies or dietary requirements, gluten free pasta available

15% surcharge on public holidays and after 11 pm daily

Hosting an event? Celebrate your next birthday or corporate event at Sardo. Long lunches to cocktail soirées starting from \$85.

Packages available info@sardosorrento.com

