

LA MADONNA

BAR RESTAURANT

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As spring arrives in the city, we present our seasonal menu, a fresh interpretation of French and Italian cuisine.

Showcasing the best seasonal ingredients, each dish is designed to be vibrant, refined, and full of flavour.

Created by Chef JACOPO DEGLI ESPOSTI and his team, this spring menu celebrates the freshness and energy of the season

- CAVIAR -

ANNA DUTCH CAVIAR
served with house-made blinis,
crème fraîche, chives and shallots

'Anna Dutch' Baerii Caviar 10g or 30g 111 / 206

'Anna Dutch' Oscietra Caviar 10g or 30g 116 / 211

- SNACKS -

MOOLOOLABA PRAWN PAPILLOTE
Basil, espelette, brick pastry

10.5ea

TUNA, BASIL, CAVIAR
Australian bluefin tuna tartare
Anna Dutch Baerii caviar, basil coulis

18

WESTHOLME WAGYU HANGER STEAK TARTARE
Oyster dressing, anna dutch oscietra caviar

22

HEIRLOOM TOMATOES TARTARE
Tomato water-infused bread, 'panzanella' style macerated tomato

12

SCALLOP & ARTICHOKE CANNOLO
WA Scallop, artichoke puree, fumet emulsion

16

SARDE IN SAOR
'Port Lincoln' sardine, Venetian-style macerated onion,
tartlet

11

- ENTREES TO SHARE -

MAYURA STATION WAGYU BRESAOLA MB 9+
Pickled zucchini, 'Arbequina organic' EVOO, focaccia crisps

36

TUNA, BASIL, CAVIAR
Australian bluefin tuna tartare, 'Anna Dutch Baerii caviar', basil coulis

64

CORAL TROUT, TOMATO WATER
Line-caught carpaccio fish, Wandin Yallock tomato water, ice plant

37

- PASTA -

SPAGHETTI AU CAVIAR "Gragnano IGP" spaghetti, "Anna Dutch Baerii Caviar", lemon butter	95
LOBSTER RISOTTO 'Vialone Nano Verona IGP' rice, South Australian spiny lobster tail, fresh garden pea coulis	60
AGNOLOTTI RICOTTA AND CHAMPAGNE 'Floridia' ricotta and pistachio, champagne 'Taittinger'	24
PACCHERI LIKE A 'MACA' Gratin-style duck ragù, 30-month Parmesan, duck jus	33

- MAINS -

TURBOT AND PEAS Wild-caught NZ turbot, fresh garden peas, turbot jus	47
'WESTHOLME' WAGYU RUMP CAP MB 5+ Sauce albufera, caponata	58
GUINEA FOWL Foie gras-stuffed breast, crispy thigh, asparagus purée, guinea fowl jus	77
ENTRECÔTE, JOËL ROBUCHON'S POMME PURÉE Grass-Fed Great Southern Pinnacle Scotch Fillet, veal jus 200g or 300g Entrecôte	46/ 59
CONSISTENCIES OF CAULIFLOWER 30-month Parmesan, focaccia crisp	37
200G SOUTHERN HIGHLAND LAMB BACKSTRAP 'Tanda & Spada' Sardinian fregola, 'spring lamb jus'	45
DRY-AGED 'LODDON ESTATE' DUCK BREAST 'Raffa Fields' asparagus, sauce curcuma , spiced duck jus	64

- SIDES -

'FIVE TALES FARM' Leaves and more, lemon dressing	15
HOMMAGE À JOËL Potato purée, butter 1/1	17
'RAFFA FIELDS' ASPARAGUS Confit Shallot, Sherry Vinegar	20

A concise expression of our French-Italian cooking,
built around seasonal produce, classical technique and sauce.
Five courses designed to capture the identity of La Madonna.

– SET MENU –
85PP
WINE PAIRING 70PP

AMUSE-BOUCHES

PANINO ALLA BRESAOLA, STRACCIATELLA
Mayura Station Wagyu bresaola MB9+
'Floridia' stracciatella

TUNA TARTLET
Australian bluefin tuna tartare, Anna Dutch
Baerii caviar, basil coulis

SCALLOP & ARTICHOKE CANNOLO
WA Scallop, artichoke puree, fumet emulsion

3 Grams 'Anna Dutch Baeri Caviar' bump +25

AGNOLOTTI
'Floridia' ricotta and pistachio, champagne
tattering

SOUTHERN HIGHLAND LAMB BACKSTRAP
'Tanda & Spada' Sardinian fregola, 'spring
lamb jus'

Hommage à Joël potato purée, butter 1/1 +17

CHOCOLATE
Weiss 72% dark chocolate mousse,
Génoise, chocolate sablé, chocolate snow

Our most complete expression of French-Italian cooking,
built around classical technique, sauces, reduction and restraint.

– CHEF'S SELECTION –

175PP

WINE PAIRING 145PP

AMUSE-BOUCHES

Foie gras terrine, Porto jelly
Sardegna in saor
Panino alla bresaola

SCAMPI ALL'ARRABBIATA

Spiced tomato consommé, foie gras

TUNA, BASIL, CAVIAR

Australian bluefin tuna tartare,
'Anna Dutch Baerli Caviar', basil coulis

TURBOT AND PEAS

Wild-caught NZ turbot, fresh spring peas,
turbot jus

RAVIOLI BORDELAISE

Bone marrow and bordelaise ravioli,
textures of tarragon

TONGUE ASSOLUTO

Westholme Wagyu tongue, confit onion and
guanciale jus à manger

OR

DRY-AGED 'LODDON ESTATE' DUCK BREAST

Raffa Fields' asparagus, sauce curcuma,
spiced duck jus

NEGRONI CAVIAR

La Madonna barrel-aged negroni caviar

FLAN NOIR & PASSIONFRUIT

Baked 'Weiss' dark chocolate mousse,
passionfruit curd, aerated cocoa