

# CinCin

## \$49 THREE-COURSE PRIX FIXE MENU

### anti pasti

#### beet and goat cheese salad

golden and chioggia beets, goat cheese cream, pistachio vinaigrette,  
toasted pistachios

#### wood grilled prawn salad

glorious organics greens, nocellera olives, garlic chips and burnt citrus vinaigrette

#### asparagus soup

black truffle cream, first pressed olive oil

### secondi

#### roasted bc halibut

risotto of wild stinging nettles, preserved lemon and asparagus

#### truffle roasted chicken

anson mills polenta, new season english peas and snap peas – natural jus

#### tagliatelle al ragù

6 hour bolognese, veal and pork, pancetta and parmesan

#### mushroom risotto

organic acquerello carnaroli risotto, wild and cultivated mushrooms  
fresh herbs and parmesan lace

### dolci

#### zeppole

italian doughnuts, dark chocolate sauce

#### vanilla panna cotta

bc strawberries, basil, oat crumble

#### house-made gelato and sorbet

vanilla and coffee cocoa nib gelato, blueberry lemon verbena  
raspberry sorbet