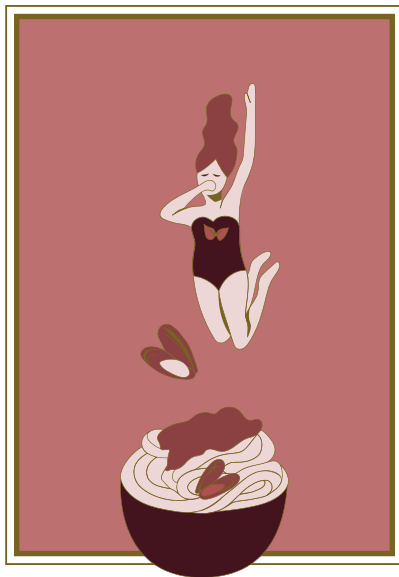


*Experience opulent dining and indulge in modern Italian,
redefined from humble recipes passed down through generations.*

*Drawing upon influences from beloved regions throughout Italy,
Como Restaurant embodies the laid-back yet refined essence
of Lake Como and delivers an elevated fine dining destination
with exceptional menu offerings.*

*Paying homage to our heritage and honouring quality
with seasonal produce, Como Restaurant is for fine gathering
with our personal touch for those who love a little party.*

Buon appetito!



LG - Low Gluten LGO - Low Gluten Option LD - Low Dairy
V - Vegetarian VO - Vegetarian Option CN - Contains Nuts

DEGUSTATION \$149

Crispy Polenta

thick-cut fried polenta, Urban Valley Farm (QLD)
gourmet mushroom

(V)

Crab Quke

Shark Bay (WA) sand crab, avocado mousse,
baby cucumber, chives

(LG)

Pan Brioche

fluffy brioche buns, raw kangaroo loin, dijon,
passion fruit

Swordfish

marinated swordfish loin, yuzu, coconut, capers

(LG, LD)

Wagyu

rib cap mb 4-5+, gremolata, white balsamic, petite bouche leaf

(LG, LD, CN)

Spaghetti

chardonnay, lemon, champagne lobster, bottarga

(LGO)

Anatra

Game Farm (NSW) duck breast, baby carrots, sumac, nasturtium

(LG, LD)

Mango Panna Cotta

Ivoire 35% white chocolate, grapefruit, crumble

ON THE ROCKS

Oyster pacific, freshly shucked, natural, mignonette ea. (LG, LD)	7
Oyster pacific, freshly shucked, finger lime, chives ea. (LG, LD)	7.5
Caviar oscietra caviar, bigne, shallot cream, herb	10gr 90 30gr 240 50gr 380

SPUNTINI

Sourdough served with olive oil (LGO)	6
Focaccia sea salt, rosemary or olive, onion or garlic, parmesan (LGO)	16
Olives mixed, olive oil, red chili, lemon, rosemary (LG, LD, V)	11
Calamari flash-fried loligo squid, cajun mayo, lemon (LD)	18
Burrata Byron Bay (NSW) burrata, red pesto, taggiasca olives (LG, V)	24
Prosciutto di Parma aged thirty months (LG)	18
Mortadella pistachio, black pepper (LG)	16
Bresaola wagyu mb 7+ (LG)	24

DELICATE BITES

Crispy Polenta thick-cut fried polenta, Urban Valley Farm (QLD) gourmet mushroom (V)	13
Ravioli Trio fried ravioli, buffalo mozzarella, cherry tomato, basil dust (V)	14
Pane Tostato toast, sour cream, dill, Yarra Valley (VIC) smoked salmon roe	13
Crab Quke Shark Bay (WA) sand crab, avocado mousse, baby cucumber, chives (LG)	13
Pan Brioche fluffy brioche buns, raw kangaroo loin, dijon, passion fruit	13

ANTIPASTI

Beetroot Tartare baby red beetroot, macadamia, mustard (LG, LD, CN, V)	24
Swordfish marinated swordfish loin, yuzu, coconut, capers (LG, LD)	29
Beef Tartare black angus beef, parmigiano reggiano ice-cream, tomato, crispy bread	27
Wagyu rib cap mb 4-5+, gremolata, white balsamic, petite bouche leaf (LG, LD)	28

PASTA

Risotto rocket pesto, prosciutto di parma, stracchino (LGO, VO)	38
Rigatoni Urban Valley (QLD) gourmet mushroom ragu, pickled mushrooms, parmigiano reggiano (LGO, V)	38
Bucatini tomato sugo, pecorino DOP, guanciale, black pepper	38
Pappardelle red wine wild boar ragu, grana padano	42
Spaghetti chardonnay, lemon, champagne lobster, bottarga (LGO) <i>With caviar</i>	59 75

SECONDI

Pesce market fish, celeriac, ginger consommé, murray cod roe (LG, LD)	54
Porchetta Darling Downs (QLD) loin-belly, parsnip, wasabi, wattleseed (LG)	54
Anatra Game Farm (NSW) duck breast, baby carrots, sumac, nasturtium (LG, LD, CN)	55
STEAKS are served with mustard and jus	
Cabassi Wagyu Fullblood Coulotte mb 8 250gr (LG, LD)	57
Dry Aged 40 Days Black Angus Sirloin on the Bone 400gr (LG, LD)	85
Wagyu Scotch Fillet 300gr imperial blossom mb 8-9 (LG, LD)	110

SIDES

Potato fermented garlic, rosemary (LD, V)	15
Fries shoestring-cut fried potato, chili salt, fermented garlic mayo (V)	12
Leaf Salad cherry tomato, Meredith (VIC) marinated goat's cheese (LG, V)	15
Roasted Roots Vegetable dukkha, framboise (LG, LD, V)	15

CABASSI WAGYU

Genetica Cabassi Prezioso Wagyu Fullblood (Queensland)
Special reserve available, please query the waitstaff.
MP

Pete Cabassi, together with his wife Christine have crossed many bridges on their incredible & devoted journey since 1996.

Pete Cabassi grew up as a 3rd generation beef cattle breeder in Western Australia. He studied Agriculture and specialised in Meat Science at University, then worked for AUS-MEAT & Meat & Livestock Australia in Queensland for 10 years (which included establishing Meat Standards Australia) before devoting the greatest part of his commercial life to pioneering global markets for Wagyu meat.

Pete has actively participated in all aspects of the complex Wagyu supply chain – on farm artificial breeding techniques, enhanced weaning & growing methods, specialised nutrition for fattening over an extended timeframe, the use of advanced vision system technology for grading & processing of meats and developing innovative butchery & food service presentations in supermarket & restaurant venues across the world.

Pete's unrelenting motivation to create a high-performance luxury brand of beef is expressed by him designing & controlling the genetic architecture of his herd (and other herds that partner with him), by directing & managing their "whole of life" nutrition. Pete also partner with Australia's best export establishments to fabricate & package meats to a standard that is befitting of an authentic luxury label.





DESSERTS

Watermelon Sous-vide greek yoghurt, green cardamom (LG, V)	14
Raspberry Sorbet fairy floss, rhubarb, lilly pilly gin, hazelnut crumble (LG, V, CN)	16
Pizzetta Dolce toasty focaccia, pistachio mascarpone (V)	18
Mango Panna Cotta Ivoire 35% white chocolate, grapefruit, crumble	19
Cheese quince paste, muscatels, pane carasau ea. (V)	13
Testun al Barolo, Riverine Blue, Brillat Savarin and Truffle Pecorino Toscano	



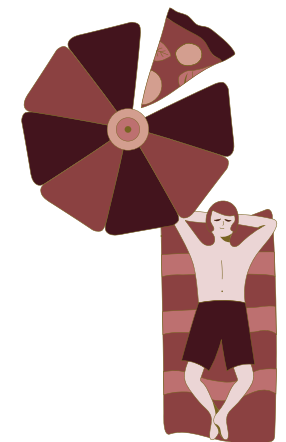
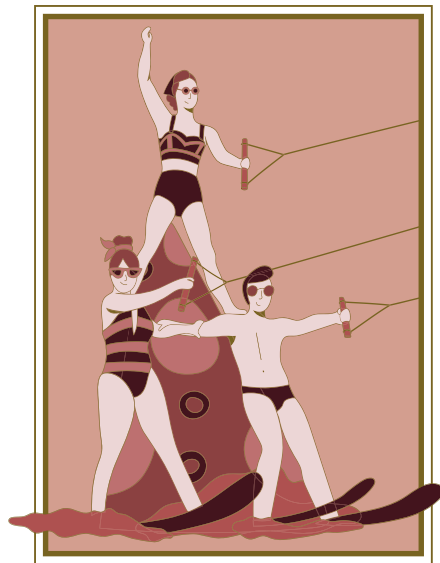
PIZZA

PIZZE BIANCHE

Como Signature porcini mushrooms, bresaola, mozzarella, rocket, shaved parmesan truffle oil	34.50
Capocollo cured pork neck, blistered cherry tomatoes, Byron Bay burrata, basil oil	31.50
Cacio e Pepe fior di latte, truffle pecorino, sage, black pepper	27.50
Sopressata e Cipolla ricotta, spicy sopressata, honey, red onion, flaked almonds	28.50
Prosciutto e Gorgonzola prosciutto san danielle, gorgonzola cream, charred figs	30.50
Porcini wild mushroom w bechamel, parmigiano, truffle oil	29
Patate e Salsiccia wood roasted potato w caramelized onion, pork & fennel sausage	29.50

PIZZE ROSSE

Margherita buffalo mozzarella, basil, evoo (V)	26.50
Calzone folded pizza w mild salumi, flame roasted capsicum, olives mozzarella topped w lemon oil rocket & parmigiano	29.50
Puttanesca tomato (olives, anchovies, capers), buffalo mozzarella, basil	27.50
Gamberi saffron, lemon zest, marinated butterflied prawns, medley tomatoes, pangratatto	32.50
Prosciutto San Daniele prosciutto, bocconcini, basil	29.50



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Our pizza dough is made with organic Italian flour

Gluten free pizza bases available - 5
Vegan cheese available - 2.50



*Please advise staff of any allergies or intolerances.
While best efforts will be made to accommodate most dietary requests,
guarantees of allergen free foods cannot be made.*

*Sunday & Public Holiday 15% surcharge, 1.5% on credit card.
One bill per table.*