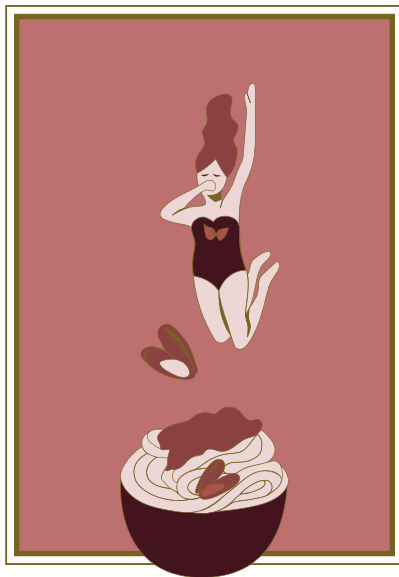


*Experience opulent dining and indulge in modern Italian,
redefined from humble recipes passed down through generations.*

*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

3 Premium Matching Wines \$85
6 Premium Matching Wines \$165

Add on

Caviar Oscietra 10gr \$80
Oyster Pacific Natural \$7 ea.

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)

Parmesan Puffs

parmesan, mortadella mousse, pistachio
(CN)

Scallops

cannellini bean, tomato puree, rosemary
(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, CN)

Chocolate and Pear

Gianduja chocolate cremeaux, pear flan, cinnamon

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 80 30gr 230 50gr 360

SPUNTINI

Sourdough served with olive oil (LGO)	6
Focaccia sea salt and rosemary or garlic and 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
Parmesan Puffs parmesan, mortadella mousse, pistachio (CN)	18

ANTIPASTI

Beetroot Tartare baby red beetroot, macadamia, mustard (LG, LD, V, CN)	24
Scallops cannellini bean, tomato puree, rosemary (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, CN)	28

PASTA

Risotto jap pumpkin, pepitas and sage	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)	59
Add caviar	18

SECONDI

Pesce (TAS) salmon, fennel, dill and lime (LG)	55
Manzo Cape Grim (TAS) grass fed beef cheek, cauliflower, lemongrass, kale (LG, LD)	52
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
Wagyu Genetica Cabassi Prezioso Fullblood special reserve available	MP

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
Coconut Sorbet and spiced pineapple (LG, LD, V)	16
Pizzetta Dolce toasty focaccia, pistachio mascarpone (V)	18
Chocolate and Pear Gianduja chocolate cremeaux, pear flan, cinnamon	19
Cheese quince paste, muscatels, pane carasau ea. (V)	13
Testun al Barolo, Riverine Blue, Brillat Savarin and Truffle Pecorino Toscano	



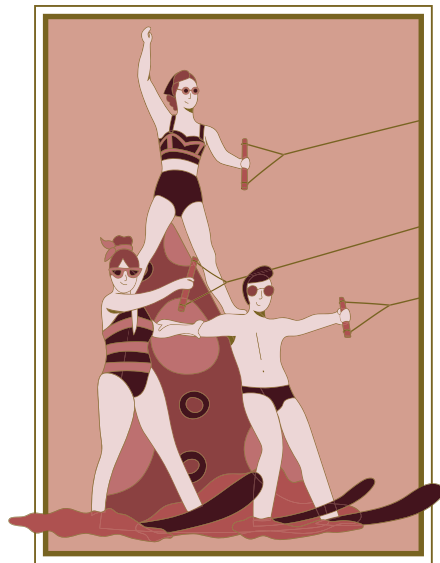
PIZZA

TRADITIONAL

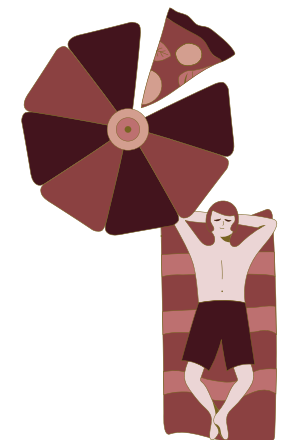
Quattro Formaggi gorgonzola piccante, taleggio, fior di latte, parmesan	28.50
Margherita fior di latte, tomato and evoo (V)	26.50
Capricciosa fior di latte, tomato, Roman artichokes, Ligurian olives, prosciutto cotto, mushroom	28.50
Diavola fior di latte, tomato, salame picante, olives	28.50
Funghi Porcini fior di latte, porcini, wild mushroom, parmesan and truffle oil	29
Prosciutto San Daniele prosciutto, bocconcini, basil	29.50
Calzone fior di latte, prosciutto cotto, mushroom and parmesan	30

GOURMET

Capocollo cured pork neck, blistered cherry tomatoes, Byron Bay burrata, basil oil	31.50
Como Signature porcini mushrooms, bresaola, mozzarella, rocket, shaved parmesan truffle oil	34.50
Gamberi lemon zest, marinated butterflied prawns, medley tomatoes, pangratatto	32.50
Ndjua fior di latte, tomato, red onion, ricotta, nduja	29.50
Zucca fior di latte, pumpkin puree, salsiccia fennel, parmesan	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.*