

Pieno's set menu's

minimum 2 people. All table must be on same menu

\$45 per person

Focaccia, cultured butter
Sydney rock oysters [A], mignonette
Stracciatella cheese, smashed cucumber

Roast spiced cauliflower
Baked vodka pasta
Garlic prawn cutlets [I]

\$65 per person

Focaccia, cultured butter
Salmon gravlax [I]
Lasagne dumplings

Scotch fillet OR Monkfish
Salt & vinegar kipfler potatoes
Prawn cutlets [I], fermented chilli

Add ons

Tiramisu +5 pp
Switch focaccia to flatbread +5pp
Beef tartare +10 pp
House bottle of wine +40

*Gluten free available
unfortunately, we cannot substitute for other dietaries*

While we do our best to avoid cross contamination, we are not an allergen free kitchen and cannot guarantee no traces or cross contamination.

Groups of 10+ incur a 10% service charge | 10% on Sundays, 15% surcharge on public holidays



Wine bar

Focaccia, cultured butter	10
Proscuitto, olives, camembert	18
Sydney rock oysters, finger lime mignonette	5/20/42
Pieno flatbread, confit garlic butter, herbs	13
Buffalo yoghurt labneh, tomato, olives, herbs, capers, olive oil	14
Prawn toast sando, Tajin, aioli	16
Stracciatella, smashed cucumbers, olive oil chilli crisp	18
Ora king salmon gravlax, herbs, pickled eschalot, horseradish	24
Beef tartare, garum, parmesan, crispy leeks	25
Lasagne dumplings, brown butter, oregano	26
Baked vodka alla pasta, gochujang, stracciatella cheese	34
250g Coppertree farms sirloin, harissa and anchovy butter	39
Monkfish, cafe di pieno beurre blanc	28
King brown mushroom au poivre, crispy leeks	22
Cacio e pepe baked rice, chives, fried garlic	20
Spiced roast cauliflower, tahini, date molasses	22
Salt & vinegar kipfler potatoes	16

gf - gluten free, gfo - gluten free option
df - dairy free, dfo - dairy free option
ve - vegan, veo - vegan option
vo - vegetarian option

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Dessert

Tiramisu	15
Camembert Basque cheesecake	15
Cheese, pinot paste, croutons. GFO	15
Affogato, Frangelico	15
Seasonal sorbet. GF/ VE	10
Crème catalana	15

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