

BUXTON BLACK TRUFFLES

Harvested from the picturesque Buxton region in Victoria, Buxton black truffles are celebrated for their deep, earthy aroma and exquisite flavour. These premium truffles enhance every dish, imparting a touch of luxury to each bite.

Add 1 gram of truffle to any dish 15

MENU DELLA CASA
95pp

Can't decide?
Our chef's menu is the perfect choice

- Includes:
- 4 stuzzichini/primi to share
- 1 plated pasta per person
- 1 secondi per person + shared side for the table
- 1 dessert per person

Requires whole table participation.
Please ask your waiter for more information on the chef's current selection

Scaccia alla Ragusana – mini lasagna bread with tomato + basil, smoked provolone (VG) 12

STUZZICHINI

- Ostriche – oysters, shallot + red wine vinaigrette (DF, GF) 6ea / 30 ½ doz / 60 doz
- Ascolana – crumbed + fried nduja filled olives 16
- Olives – local olives, marinated in vermouth, cinnamon + orange (V, DF, GF) 16
- Arancino alla Norma – tomato + smoked eggplant risotto with whipped ricotta (VG, GFO) 9ea
- Polpette della Mamma – slow cooked veal + pork meatballs, tomato sugo, parmesan 9ea
- Prosciutto – 24 months aged San Daniele prosciutto, cantaloupe caviar (DF, GF) 21

PRIMI

- Tonno Crudo – yellowfin tuna, avocado, preserved lemon, bottarga, buttermilk (GF) 29
- Burrata – creamy mozzarella, glazed bitter sweet beetroot + puff grissini (GFO, DFO, VG) 27
- Carpaccio di Manzo – eye fillet carpaccio, almond, paprika, mustard, parmesan (GF, DFO) 32



HANDMADE PASTA

- Gnocchi di Tartufo al Pancetta – potato gnocchi, truffle, pancetta, leek, sage (GF, VO) 48
- Pappardelle di Manzo – pappardelle, wagyu ragù + pangrattato mortadella (GFO, DFO) 40
- Cavatelli con Gamberi e Polpo – cavatelli, prawn, octopus, capers, sultanas, chilli (GFO, DFO) 43
- Tortellini di Capesante –scallop tortellini, crustacean minestrone + pumpkin seed pesto 43
- Bucatini all’Anatra – bucatini with duck ragù, mushroom + ricotta salata (DFO,GFO) 42
- Truffle Supplement – Add 1 gram of truffle to any pasta dish +15

SECONDI

- Guancia di Manzo – beef cheek, speck, creamy polenta, baby onion + red wine jus (GF) 49
- Petto d’Anatra– Wood fires grain fed duck, roasted jerusalem artichoke,mandarin + licorice (DFO, GF, NFO) 60
- Pesce con Cipolla – pan fried barramundi, agrodolce onions, wild fig (DF, GF) 49
- Cotoletta di Vitello – crumbed veal cutlet, local mushrooms, porcini crema 49

ALLA GRIGLIA

- 350g MB3 O’Connor Porterhouse, Gippsland (DFO, GF) 65
- Served with baked potato gratin + our Mister Bianco red wine pepper sauce
- Bistecca del Giorno – steak of the day (DFO, GF) MP
- Served with baked potato gratin + our Mister Bianco red wine pepper sauce
- Truffle Supplement – Add 1 gram of truffle to any steak +15

CONTORNI

- Insalata di Rucola – rocket, pear + parmesan salad (VO, GF, DFO) 15
- Patatine – fries + rosemary salt (V, DF) 14
- Parmigiana di Melanzane – layers of eggplant, mozzarella + tomato sugo (VG, GF) 16
- Patate alla Crema – baked potato gratin, whipped ricotta potato (VG, GF) 16
- Cime di Rapa e Fagioli – sautéed broccoli leaves + white beans (VG, GF, DF) 14

DOLCE

Mister Bianco Tiramisu – coffee liqueur-soaked sponge + mascarpone (VG)	17
Ciambelle Fritte – donuts, brandy snap, lemon curd + lemon sorbet (VG,NFO)	18
Budino al Cioccolato – chocolate mousse, strawberry, chocolate soil (GFO)	16
Our Cornetto flavours – in a pizelle cone <i>Extra scoop +7</i> (VG)	12
Affogato – St Ali espresso + vanilla gelato <i>Add your choice of liqueur +9</i> (GF)	12
Sgroppino – limoncello, vodka, lemon sorbet + prosecco (GF,DF)	21
Cafe Italiano – Amaro, strega, espresso, cinnamon cream (GF)	21

FORMAGGI

Your choice of 2 cheeses served with accompaniments (GFO)	28
Additional cheese	13

Taleggio
Semi-soft cheese – made from cows’ milk and known for its strong aroma and tangy flavour, this cheese is a washed rind, giving it a distinct taste profile.

Boschetto al Tartufo
Semi hard cheese – made with rich ewes’ milk, infused with flaked truffle from the Tuscan countryside, a dense, moist and aromatic cheese.

Testun di Barolo ‘Drunken Cheese’
Semi hard cheese – aged in traditional wooden barrels with grape skins of Barolo wine.

Gorgonzola Dolce DOP
Blue cheese – cow’s milk cheese is soft and sweet with a subtle creamy texture and piquant finish.

DOLCE VINO/ DOPO CENA

24 Frogmore Creek Iced Riesling TAS	75ml	19
21 Franz Haas Moscato Rosa DOC Alto Adige ITALY	75ml	24
NV Fondo Antico Baccadoro Zibibbo IGT Sicilia ITALY	75ml	23
Limoncello ITALY		14
Occhipinti Grappa di Frappato Sicilia ITALY		24
Amaro Rosso from Mister Bianco Sicilia ITALY		19

Please advise your waiter of any allergies, preferences and dietary requirements.
Whilst we do our best to ensure guests safety, we cannot guarantee items will be free from cross contamination.
15% surcharge applies on all public holidays
1.65% card processing fee

V – Vegan GF – Gluten Free VG – Vegetarian DF – Dairy Free
VO – Vegan Option GFO – Gluten Free Option VGO – Vegetarian Option DFO – Dairy Free
NFO- Nut Free Option



At Mister Bianco, we can cater for all your special occasions, including birthdays, Christmas parties, wedding receptions, product launches, business presentations, wine dinners & more.

To receive a copy of our Functions Brochure, scan the QR code below:

