

Sassi LA CUCINA + BAR

SPUNTINI *small dishes to share*

BACCALÀ MANTECATO – salt cod and potato croquette with mayonnaise and salmon caviar 7 each

ARANCINI – squid ink risotto 'oranges' with mozzarella centres 5 each

FRITELLE DI ZUCCHINE – zucchini fritters with mint and mayonnaise 12

CROSTINI CON ACCIUGHE BIANCHE – crostini with white anchovies 15

PRIMI PIATTI *entrée*

OSTRICHE NATURALE – 6 freshly shucked oysters, dipping sauce will chill and finger lime 24

CARPACCIO DI SALMONE – thinly sliced raw Tasmanian salmon, extra virgin olive oil, citrus soy, pepper, herbs and chilli 24.5

CARPACCIO DI MANZO – thinly sliced raw Angus beef dressed with extra virgin oil, chilli, parsley, parmesan cheese & crisped capers 23

TONNO MARINATO – tuna marinated in fresh lime, chilli, parsley, extra virgin oil, & black pepper on a bed of mustard, & seaweed 24

SASSI CALAMARI – fresh local calamari finely sliced, tossed in the pan with onion & herbs, served in a lettuce cup 22

INSALATA CAPRESE – fresh tomato, buffalo mozzarella, extra virgin olive oil, basil 19

COZZE PICCANTE - mussels cooked with white wine herbs & chilli, grilled garlic ciabatta 21

INSALATA DI GAMBERI, AVOCADO & PAPAYA ROSSO 23
local prawns with avocado, red papaya mint, touch of chilli with a lime vinaigrette

PASTA & RISOTTO *entrée or main course*

TAGLIATELLE NERO CON GAMBERI – house made squid ink pasta with local prawns, basil, lemon, chilli, cherry tomatoes and a splash of white wine and cream 24 / 36

SPAGHETTI ALLA PUTTANESCA – spaghetti with tomato, anchovy, chilli, black olives, capers, pangrattato 20 / 30

LINGUINE AI FRUTTI DI MARE – linguine with an abundance of fresh seafood, touch of chilli 29.5 / 39.5

SPAGHETTI CON LE VONGOLE – spaghetti tossed with clams cooked in white wine & olive oil tossed with wild fennel, breadcrumbs, a touch of parmesan and black pepper. 22 / 32

RISOTTO DEL GIORNO Market Price

RISOTTO VEGETARIANA – vegetarian risotto 24 / 34

SECONDI PIATTI *main courses*

BARRAMUNDI ALLA GRIGLIA 36.5
served with seasonal vegetables, rosemary roasted potatoes

ZUPPA DI PESCE – selection of the best, freshest seafood available – including reef fish, tiger prawns, bugs, calamari, mussels and clams – cooked in white wine and fish stock, with a touch of tomato and hints of fragrant herbs and lemon 48.5

SASSI CHILLI MUDCRAB Market Price
cooked 'green' in the wok with white wine, chilli and herbs when available

PIATTO DEL PESCATORE – freshly shucked oysters and a hot selection of fresh seafood cooked to order including reef fish, prawns, bugs, calamari, scallops - for 2. 160

COSTOLA DI MANZO – 700gm 180 day grain fed Black Angus on the bone, salt & pepper crusted, char grilled, served with anchovy and rosemary butter 54

FILETTO DI MANZO CON PEPE FRESCO – 200gms grass fed Black Angus fillet steak chargrilled, served with regional fresh green peppercorns in a light cognac and cream sauce 42

POLLETTO ALLA SASSI – whole small chicken marinated and char grilled, served with a tangy lemon sauce 35.5

Your waiter will inform you of daily seasonal specials

VERDURE *vegetables and salads*

PATATE FRITTE – fried potatoes, rosemary, garlic 8

VERDURE ALLA GRIGLIA – mixed chargrilled vegetables with olive oil, herbs, seasoning 10

INSALATA VERDE – mixed green leaf salad 8

RADICCHIO E RUCOLA – radicchio & rocket with shaved parmesan 12

*A tavola si sta sempre in allegria
chi mangia bene vive bene*

* Please advise your waiter of any specific food allergies

* All main courses are served with accompaniments. * All our meat and fish dishes are gluten free, with the exception of calamari whitebait. All prices are GST inclusive. A surcharge of 15% applies on Public Holidays.