

antica

AUSTRALIS • THE ANCIENT SOUTH

EXCLUSIVE TO RAS AL KHAIMAH ART 2025 FESTIVAL

/ 01

ANTICA AUSTRALIS

'ONE OF THE TEN BEST REGIONAL RESTAURANTS IN AUSTRALIA WORTH TRAVELLING FOR'

- TRAVEL + LUXURY MAGAZINE, AUSTRALIA



BAYT 7, AL JAZEERA AL HAMRA HERITAGE VILLAGE

FESTIVAL MENU #1. 1-2 FEBRUARY, 8-9 FEBRUARY
FIVE COURSE SET MENU WITH THREE MATCHED DRINKS

SATURDAY LUNCH 1PM & DINNER 7PM | SUNDAY LUNCH 1PM

BENVENUTO

On arrival: **welcome drink** Italian Orange botanical with Monviso Sparkling (non-alcoholic) and appetiser of **Polenta Tartufo** fried polenta with Ciociarian forest truffles.

ANTIPASTO

Calamari Ripieni

Calamari stuffed with eggplant, anchovies, parmesan, sundried tomato, zaatar and breadcrumbs.

PRIMO

Crespelle

Traditional Ciociarian crêpe filled with thinly-sliced zucchini and blue cheese.

SECONDO

Filetto di Manzo con Mirtilli

Australian Black Angus sirloin steak and blueberry sauce with toasted leeks and caramelised carrots.

DOLCE

Ethereal Tiramisu

A light & airy 'ethereal' tiramisu with pomegranate and Sidr honey jelly.

CAFFÈ

Complimentary stovetop espresso.

ABOUT OUR DINING SESSIONS

Antica Australis is not a restaurant - it's a unique cultural dining experience.

Serving a five-course set menu with food and storytelling - let us take you on an incredible Emirati/Italian inspired communal culinary journey.

Please note that while you will be seated with your dining companions, all of our guests commence the Antica Australis cultural dining experience together.

Please try your best to arrive on time.

BOOKING TERMS

IMPORTANT STUFF FOR YOU TO KNOW.



WE LOVED IT SO MUCH! EVERYTHING – THE AMAZING AUTHENTIC FOOD, THE BEAUTIFUL SETTING, THE WONDERFUL STORYTELLING! THE DEDICATION, PASSION, SUSTAINABLE IDEAS, NARRATIVE AND SOPHISTICATED SLOW-FOOD CULTURE...THE WHOLE EXPERIENCE WAS FROM ANOTHER UNIVERSE.” - RAKART FESTIVAL GUEST 2024

PLEASE NOTE:

Each of the Antica Australis cultural dining experiences are considered as ‘special festival events’ and tickets are required for purchase in advance to confirm your reservation.

- o Reservations are essential, places are strictly limited. No walk-ins.
- o Please ensure you arrive on time for consideration to other guests and your hosts.
- o Maximum 10-minute late arrival grace period before doors close.
- o Five-course Set Menu served to all guests simultaneously, with matching drinks provided.
- o In case of rain, we may need to cancel and will offer you an alternative dining date or full refund.

Vegetarian alternatives to our Set Menus are available on request in advance. Please make this request at time of booking. If not advised in advance, it will not be available to you on the day.

We are sorry, as these are special Festival dining events we are unable to cater for any other dietary requirements. Please alert the Antica team to any serious allergies at time of booking, not on the day.

Cancellation Policy

We require 48 hours notice in writing by email or via WhatsApp to be eligible for a refund (less an AED 10 administration fee). No refund available with less than 48 hours’ notice.

Waitlist

If you are unable to secure a reservation for your preferred date & session, please email dine@rakart.ae to request to join our waitlist.

Contact dine@rakart.ae for all enquiries or Antica Australis via WhatsApp on +61 437 091 503.

ANTICA AUSTRALIS

'A JOYFUL COMING TOGETHER OF CULTURE AND CUISINE'

- TRAVEL + LUXURY MAGAZINE, AUSTRALIA



'IT'S A UNIQUE DINING EXPERIENCE UNLIKE ANYTHING ELSE. IT'S A FEAST, A HISTORY LESSON, A CULTURAL IMMERSION. YOU WILL TALK ABOUT IT FOR YEARS. THE FOOD WILL HAUNT YOUR MEMORIES.'

- NEIL VARCOE @NEILWRITES

Husband and wife team, Paolo & Kelly Picarazzi originally launched the award-winning Antica Australis cultural dining experience in the historic village of Carcoar in regional New South Wales, Australia in March 2020.

Paolo is from the undiscovered region of Ciociaria in central Italy (one hour south of Rome). Australian Kelly met Paolo while they were both living and working in Abu Dhabi over 12 years ago.

Paolo & Kelly co-created Antica Australis with an overarching vision for developing a blueprint for a destination dining concept that would flourish anywhere in the world with exceptional local produce - with the aim of ultimately contributing to the economic and social revival of heritage villages through increased tourism and support for local artisans.

By 2022, Antica Australis in Carcoar was noted as 'one of the ten best regional restaurants in Australia worth travelling for' by Travel + Luxury magazine and SBS Italian called it 'the Ciociarian locanda that conquered Australia.'

This is the third and final year Antica Australis will be presenting as part of the Ras Al Khaimah Art Festival in the stunning and atmospheric village of Al Jazeera Al Hamra. Thank you for sharing the experience with us.