

oysters · ½ dozen or dozen

natural with lemon + red wine shallot dressing **18 / 35** (gf)

baked with sopressa, chilli + white balsamic **19 / 37** (gf)

fried with lemon dill mayonnaise **19 / 37**

stuzzichini · small plates to share

olives + sesame grissini **14** (v)

baccala, peperoncino + parsley **croquettes** (4) **15**

arancini filled with spinach, caciocavallo cheese + chilli (4) (v)

braised **artichokes**, spiced chickpeas, baked ricotta + mint **14** (gf) (v)

skewered sicilian style **prawn + pork belly**, pepperonata + almond oil (2) **16** (gf)

braised sher wagyu **meatballs**, cous cous + herb salad **15**

entrees

mezzo **caprese salad**, organic cured prosciutto, crostini **17** (gf)

tuna carpaccio 'la zingara', avocado, sesame seeds + bottarga **19** (gf)

fried **zucchini flowers** filled with black rice, goats cheese + ricotta, capsicum pesto, herb salad **18** (v)

vitello tonnato poached veal girello, tuna mayonnaise, fresh capers **19** (gf)

semolina dusted **calamari**, fregola + cherry tomato salad, sultana, lemon + olive salsa **19 / 34**

pasta + risotto

cavatelli with sardines + anchovies in garlic + chilli, pangrattato + bottarga **17 / 25**

linguini with **prawn**, saffron confit fennel + parsley **18 / 28**

baked **cannelloni** with **pork + veal ragu**, white cheese sauce **27**

spring **pea + ricotta tortellini**, braised leeks, pistacchio + cauliflower puree **25** (v)

agnolotti of braised **lamb**, roasted celeriac, broad beans + red wine jus **27**

risotto of **crab**, white + green asparagus + chives, crustacean broth **28** (gf)

(v) vegetarian or can be altered to suit

(gf) gluten free or can be altered to suit

please ask your waiter for gluten free bread

mains

twice cooked otway **pork belly**, spiced baby apples, cavolo rosso, leatherwood honey **37** (gf)

eye fillet 'braciolo' · beef rotolo, caponata siciliana, potato crisps, herb salmoriglio **38**

panfried **john dory** fillets, fennel, orange + mint salad, red pesto **37**

oven roasted **duck breast**, crushed beetroot, salad of confit leg + green beans, blueberry jus **36**

from the grill

angus dry aged **eye fillet** 220g (mt leura, vic) **41** (gf)

angus dry aged **porterhouse** 300g (clare valley, sa) **42** (gf)

angus dry aged **rib eye** 400g (mt leura, vic) **43** (gf)

served with pickled wild sicilian onions, potatoes + red wine sauce

vegetables

roasted kipfler **potatoes** with rosemary + garlic **8** (v) (gf)

sautéed **spinach**, pinenuts + currants **10** (v) (gf)

tossed **peas**, bacon + mint **8** (gf)

green **beans**, goat's curd + almonds **8** (v) (gf)

salad of iceberg, witlof + radicchio, pangrattato, house made vinegar dressing **9** (v)

Glossary

'girello' - poached veal loin

'la zingara' - spicy gypsy style with cumin + coriander

'bottarga' - grated mullet roe

'caponata siciliana' - braised eggplant, capsicum + zucchini

'caciocavallo cheese' - semi hard cows milk cheese

braciolo 'beef rotolo' - bashed eye fillet, filled + rolled

'salmoriglio' - sauce of parsley, garlic, chilli, lemon juice, + olive oil