

## Summer Menu

### Salads

#### Caesar 16.50

Cos lettuce, crisp bacon, shaved parmesan, herb croutons, marinated red onion, poached egg and traditional Caesar dressing (gf on req)

(add chicken \$5)

\* Great with Ingram Pinot Noir 11.00 glass

#### Buffalo Burrata 21.00

Buffalo burrata (mozzarella) with roasted cherry tomatoes, fresh basil, oregano, drizzled with extra virgin olive oil. Served with warm bread (v, gf on req)

\* Great with Mt Avoca Sangiovese 10.00 glass

#### Crispy Squid 20.50

Lightly floured and fried squid on rocket leaves. Served with house made lemon mayonnaise (o/g on req, df)

\* Great with Fritz Riesling 9.00 glass

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### Pasta e Risotto

#### Wild Mushroom Risotto 18.00

Porcini and field mushroom risotto with parmigiano and herbs (v, gf)

\* Great with Fontanet Rose' 9.50 glass

#### 24-hour Lamb Gnocchi 22.50

House made potato gnocchi with 24hr slow-cooked lamb and mushroom ragu with 18month pecorino romano (ewe's milk cheese) (gf spaghetti on req)

\* Great with Rocky Gully Cabernets 10.00 glass

#### Linguine allo Scoglio 24.50

Tiger prawns, muscles, swordfish and grated Sardegna bottarga (cured fish roe) with lobster bisque (df, gf spaghetti on req)

\* Great with Adhoc Pinot Grigio 10.00 glass

*Gluten free pasta available at no additional charge.*

**gf**-Gluten Free **v**-Vegetarian **o/g**-Onion & Garlic Free **df**-Dairy Free



**Semolina Chips** 13.90  
Crispy crumbed semolina, parmesan, seasonal  
vegetables & thyme chips with a paprika aioli (v)  
\* Great with Lazy Yak 8.50 330ml

**Script Burger** 16.50  
Grilled beef with crispy pancetta, smoked scamorza  
cheese, tomato, lettuce and Dijon mustard on brioche  
bun. Served with shoestring fries  
\* Great with Peroni Lager 8.50 330ml

**Chicken Parmigiana** 18.00  
Panko crumbed chicken breast topped with Napoli,  
smoked ham and mozzarella cheese. Served with a  
green salad and fries  
\* Great with Peroni Leggera Lager 7.50 330ml

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## Sides

**Green Leaf Salad** 6.00  
Mesculin leaves tossed with a light balsamic and  
olive oil dressing (v, gf, o/g, df)

**Shoestring Fries** 7.70  
Shoestring fries with house made aioli (v, o/g on req)

*Some menu items can be excluded from your dish - please  
speak with your waiter.*

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## Desserts/ Cheese

**Cake Selection** 10.90  
Please see our cabinet for daily selection served with berry compote and vanilla bean cream

**House Made Chocolate Truffle** 2.80  
Dark chocolate truffles dusted in cocoa (gf)

**Premium Cheese**  
Served with walnuts, grapes, caramelised fig, honey and crackers (gf on request)

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**Gorgonzola 40 grams** 11.00  
Piedmont Region, Northern Italy  
Intense, hard blue cheese with great depth of character and lingering 'blue' flavour

**Perenzin di Capra 40 grams** 11.00  
Veneto Region, Italy  
Semi-hard goat's milk cheese. Bold with distinct walnut attributes and an enduring savoury finish

**Le Conquerant Camembert 40 grams** 11.00  
Pays d'Auge region, Normandy, France  
Double cows milk - dense creamy texture. Strong aromatic hints of wet straw, brassica (mustard plant) and apples

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**Writers Block (all three) 120gm** 29.00

