

Starters

Marinated Olives	9.00
Warmed marinated olives served with baked piadina (v, df, gf on req) * Great with Peroni Nastro Azzuro Lager 8.50 330ml	
Semolina Chips	13.90
Crispy crumbed semolina, parmesan, seasonal vegetables & thyme chips with a paprika aioli (v) * Great with Fontanet Rose' 9.50 glass	
Bresaola	18.00
Black angus bresaola on a rocket and parmesan salad drizzled with a lemon and herb vinaigrette (gf, o/g, df on req) * Great with Ingram Road Pinot Noir 11.00 glass	
Buffalo Burrata	23.00
Buffalo burrata (mozzarella) with roasted cherry tomatoes, fresh basil and oregano drizzled with extra virgin olive oil. Served with warmed bread (v, gf on req) * Great with Mt Avoca Sangiovese 10.00 glass	
Octopus Salad	24.00
Slow cooked octopus on a salad of watercress with baby capers, taggiasca black olives (Liguria, Italy) and creamed chickpea (gf, df on req) * Great with Adhoc Pinot Grigio 10.00 glass	
Crispy Squid	16.50 / 26.50
Semolina fried crispy squid on rocket leaves with a zesty lemon aioli (low gluten on req-rice flour, o/g on req) * Great with Fritz Riesling 9.50 glass	

Please note, menu substitutions are not available. Some menu items can be excluded from your dish - please speak with your waiter. Gluten free pasta available at no additional charge.

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



Pasta e Risotto

Risotto di Mare 33.00

Atlantic scallops, broad beans, fresh basil and crab bisque with a black squid ink mist (gf, df on req)

* Great with Baby Doll Sauvignon Blanc 9.50 glass

24-hour Lamb Gnocchi 32.00

House made potato gnocchi with 24 hour 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 34.00

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

* Great with Adhoc Pinot Grigio 10.00 glass

Lasagna 27.00

Smoked eggplant, kale, porcini mushrooms, stracciatella cheese, fresh basil, roasted roma tomato Napoli and Parmigiano reggiano (v)

* Great with Pertaringa 'Stage Left' Merlot 11.00 glass

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Mains

Pumpkin Terrine	26.00
Slow roasted pumpkin with leek, thyme and smoked scamorza cheese. Topped with aromatic gluten-free crunchy bread crumbs (v, gf)	
* Great with Ingram Road Pinot Noir 11.00 glass	
Roasted Chicken	32.00
Free range, thyme-roasted French cut chicken breast served with potato and cognac fondue. Served with roasted broccolini rolled in crispy pancetta (gf)	
* Great with Mt Avoca Sangiovese 10.00 glass	
Fish of the day	35.00
Pan seared and oven roasted with braised chicory, chilli and garlic oil. Served with a Sicilian salad of fennel, orange, dill and macadamia nuts (gf, df)	
* Great with Shadowfax Chardonnay 12.50 glass	
Beef Eye Fillet	44.00
250gm East Gippsland beef grilled to your liking. Served with rosemary and lime roasted potatoes and grilled baby leeks. Topped with fresh herb butter and confit garlic (gf, df on req)	
<i>*Please allow up to 25 mins for well done</i>	
* Great with Rey del Mundo Tempranillo 11.00 glass	

Sides

Green Leaf & Pear Salad	6.60
Crisp leaves and fresh pear mixed with a light Modena balsamic and extra virgin olive oil dressing (v, gf, df, o/g)	
Shoestring Fries	7.70
Shoestring fries with house made lemon aioli (v, o/g on req)	
Summer Vegetables	9.90
Hot tossed summer vegetables drizzled with a pomegranate vinaigrette (v, gf, df, o/g)	

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Desserts

Crepes 14.00

Warm Italian crepes filled with a Gianduia (hazelnut) sauce. Served with fresh strawberries and vanilla bean ice cream

* Great with Campbells Topaque 9.00 glass (90ml)

Kahlua Tiramisu 14.00

Classic Italian dessert - mascarpone cream set with Savoiardi (sponge biscuit), Kahlua liqueur, espresso coffee and dusted with cocoa

* Great with d'Arenberg Noble 'Mud Pie' Viognier 10.00 glass (90ml)

Citrus Panna Cotta 14.00

Citrus panna cotta served with a sour cherry couli and Amaretti crumble (gf on req)

* Great with Romate Pedro Ximinez 14.00 glass (90ml)

Semi-Freddo 14.00

Raspberry & pistachio semi-freddo with a berry couli and cantucci (almond) biscuit (gf on req)

* Great with Chambers Muscadelle (Muscat) 9.00 glass (90ml)

House Made Truffle 2.80 each

Dark chocolate truffle dusted in cocoa (gf)

Cake Selection 10.90

Please see our cabinet for daily selection served with berry compote and vanilla bean ice cream

Premium Cheese

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

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

Writers Block (all three, 120gm) 29.00

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