

## Autumn Menu

### Starters

#### Marinated Olives 9.00

Warmed marinated local olives served with house-baked foccacia (v, df, gf on req)

\* Great with Peroni Nastro Azzuro Lager 8.50 330ml

#### Moussaka 16.50

Roasted layers of grilled eggplant and potato with a mushroom and chickpea ragu and kefalotyri cheese (v, gf)

\* Great with Baby Doll Sauvignon Blanc 9.50 glass

#### Grilled Scamorza 21.50

Grilled smoked scamorza cheese, confit cherry tomatoes, with basil and lemon gremolata (v, gf, o/g on req)

\* Great with Fontanet Rose' 9.50 glass

#### Sardines Gratin 22.00

Boneless gratinated sardines, slow-roasted tomato sauce, caramelised witlof and toasted pine nuts (gf, df on req)

\* Great with Copia Pinot Grigio 10.00 glass

#### Fritto Misto 26.00

Crispy calamari, soft shell crab, salt 'n pepper squid with roasted fennel, sorrel leaves, macadamia crumble, chilli jam and fresh lime (o/g on req)

\* Great with Fritz Riesling 9.50 glass

#### Grazing Plate (ideal for sharing) 33.00

San Danielle prosciutto, chestnut-tree honey, fresh ricotta, buffalo mozzarella, beetroot and rosemary dip, cornichons and house made focaccia (gf on req, df on req, o/g on req)

\* Great with Ingram Road Pinot Noir 11.00 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/ Risotto

### Risotto 29.00

Carnaroli rice, roasted beetroot, caprino cheese  
and toasted pistachio crumble

(v, gf, df on req, vegan on req)

\* Great with Pertaringa 'Stage Left' Merlot 11.00 glass

### Paccheri alla Norma 29.00

Gragnano paccheri pasta, perino tomato, pan-fried  
smoked eggplant, toasted pine nuts, oregano  
and salted ricotta cheese

(gf spaghetti on req, v, df on req, vegan on req)

\* Great with Ingram Road Pinot Noir 11.00 glass

### Duck Lasagna 31.00

Roast duck and portobello mushroom ragu, spinach  
leaves and fontina cheese

\* Great with Calo Tempranillo 11.00 glass

### Gnocchi al Ragu D'agnello 34.00

Braised lamb short rib and pancetta ragu, Italian  
herbs and 28-month pecorino romano cheese

(df on req)

\* Great with Rocky Gully Cabernets 10.00 glass

### Bavette allo Scoglio 36.00

Bavette pasta, tiger prawns, rockling fish, local  
mussels, lobster bisque, pacchino tomato and fresh  
herbs (df, gf spaghetti on req)

\* Great with Scorpo Aubaine Chardonnay 12.50 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



## Mains

### Roasted Chicken 33.00

Roasted chicken thigh filled with Asiago cheese and sage, wrapped in San Daniele prosciutto with braised Villalba lentils and baby asparagus in pomegranate molasses (gf)

\* Great with Ingram Road Pinot Noir 11.00 glass

### Crispy Skin Barramundi 38.00

Cannellini & rosemary veloute, agro dolce 'rainbow' carrots, pickled baby beetroot and basil pesto (gf, df, o/g on req)

\* Great with Copia Pinot Grigio 10.00 glass

### 48 Hour Beef Cheek 38.00

Slow-cooked with vincotto and sangiovese wine, rapadura silken potato and a light 'Salmorglio' dressing (green herb and garlic) (gf)

\* Great with Calo Tempranillo 11.00 glass

### Beef Eye Fillet (250gm) 44.00

Gippsland eye fillet, ginger-marinated leek, cauliflower and potato sformato (layers), thyme and garlic butter mousse (gf, df on req)

\* Great with Script 'della casa' Shiraz 9.00 glass

## Sides

### Salad 7.70

Crisp leaves, capsicum, marinated Spanish onion, toasted walnuts and a D.O.P. balsamic vinegar and extra virgin olive oil dressing (v, gf, df, o/g on req)

### Shoestring Fries 8.80

Shoestring fries with house-made lemon aioli (v, o/g on req)

### Vegetables 8.80

Seasonal green vegetables, toasted almond flakes and a lemon citronette (v, gf)

*Please note, menu substitutions are not available. Some menu items can be excluded from your dish - please speak with your waiter.*

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



## Desserts

**Pistachio Delice** 14.00  
Pistachio sponge base, white chocolate mascarpone cream, fresh raspberries and mint  
\* Great with Campbells Topaque 9.00 glass (90ml)

**Sticky Date Pudding** 14.00  
Drizzled with pecan and butterscotch sauce and served with vanilla-bean ice cream  
\* Great with Romate Pedro Ximinez 14.00 glass (90ml)

**Crème Catalana** 14.00  
Cinnamon and agrumi (sweet citrus) infused custard crème with almond biscotti (gf on req)  
\* Great with Chambers Muscadelle (Muscat) 9.00 glass (90ml)

**Truffle** 2.80  
House-made Belgian dark chocolate truffle (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 quince paste, grapes, walnuts and crackers (gf on request)

---

**Gorgonzola Piccante DOP 40gm** 11.00  
Soft, sharp, aged blue cheese - a classic (Lombardy, Italy)

**Asiago 60gm** 11.00  
Mild cow's milk, semi-hard texture, subtle finish (Piemonte, Northern Italy)

**Brillat-Savarin Brie 40gm** 11.00  
Triple cream brie (cow's milk), super-rich and intense (Champagne region, France)

---

**Writers Block (all three, 140gm)** 29.00

*Please note, menu substitutions are not available. Some menu items can be excluded from your dish - please speak with your waiter.*

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

