

Starters

Marinated Olives	10
Marinated Sicilian olives, grissini (vegan, df, gf on req) * Great with Peroni Nastro Azzuro Lager 8.5 330ml	
Flan di Zucca	18
Pumpkin and rosemary flan tortino, caprino fondue, pane carasau (flat Sardinian bread), crumbled macadamia, roasted tomato veloute (v, gf on req) * Great with Zonte's 'Shades of Gris' 9.5 glass	
Beetroot Carpaccio	18
Finely sliced red and gold beetroot, quince vinaigrette, sheep's curd, fresh dill, roasted pistachios (v, vegan on req, df on req, gf, o/g) * Great with Ingram Road Pinot Noir 11 glass	
Vitello Tonnato Piemontese	21
Sliced veal girello (thigh) with a traditional tuna sauce and baby capers (gf) * Great with Baby Doll Sauvignon Blanc 9.50 glass	
Treccia Mozzarella	21
Fior di latte mozJamzzarella, sweet datterini tomato, fresh basil, fig and balsamic reduction, drizzled with extra virgin olive oil (v, gf, o/g) * Great with Helen's Hill Rosé 10 glass	
Crispy Squid	22
Lightly floured, fried marinated squid, rocket leaves, lemon vinaigrette and lemon aioli (df, gf on req, o/g on req) * Great with Tim Adams Riesling 9.5 glass	
Roasted Octopus	24
Octopus, fresh pea & mint purée, sous-vide fennel, pomegranate pearls (gf on req, df) * Great with Alternatus Fiano 10 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

- Orecchiette Pugliesi** 30
Orecchiette with sartascinello tomato, sweet black olives, basil, yellow zucchini 'alla poverella', cacioricotta (v, vegan on req, gf on req, df on req)
* Great with Zonte's 'Shades of Gris' 9.5 glass
- Risotto** 32
Carnaroli rice, garden pea puree, asparagus, lemon zest, stracciatella cheese, saffron infused extra virgin olive oil (v, gf, df on req, vegan on req)
* Great with Pertaringa 'Stage Left' Merlot 11.00 glass
- Pappardelle** 32
Pork & fennel sausage, Portobello and wild mushroom ragu, fresh oregano, parmigiano (gf on req, df on req)
* Great with Sam Miranda Sangiovese-Cabernet 11 glass
- Gnocchi** 34
House made gnocchi, slow cooked lamb and pancetta ragu, fresh herbs, pecorino romano cheese (gf pasta on req, df on req)
* Great with Ingram Road Pinot Noir 11 glass
- Cavatelli Pescatora** 37
Cavatelli (shell) pasta with prawns, mussels, rockling, garlic oil and tomato-lobster bisque (gf on req, df)
* Great with Scorpo Aubaine Chardonnay 12.50 glass

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Mains

Roast Chicken	34
Garlic and thyme roasted chicken breast, broad bean puree, grilled baby fennel, cherry truss tomatoes, wine & truffle jus (gf, df) * Great with Ingram Road Pinot Noir 1l glass	
Roast Duck	38
Crispy skin duck breast, carrot veloute, vegetable caponata, king brown mushrooms and plum jus (gf) * Great with Calo Tempranillo 1l glass	
Crispy Skin Barramundi	38
Pan-fried Barramundi fillet, Venere black rice and panzanella salad, mint emulsion, toasted pistachios (gf, df) * Great with Baby Doll Sauvignon Blanc 9.5 glass	
Eye Fillet (250gm)	46
Gippsland eye fillet, cooked to your liking, with roasted chat potatoes, baby leeks, herbed butter (gf, df on req) * Great with Angove Family Crest Shiraz 10 glass	

Sides

Garden salad	8
Mixed leaves, marinated onion, cherry tomato, pickled cucumber mixed with seeded mustard dressing (vegan, gf, df, o/g on req)	
Shoestring Fries	9
Shoestring fries with classic aioli (v, df, o/g on req)	
Green Beans	10
Tossed with fennel seeds and garlic-EVOO. Topped with salted ricotta (v, df, gf, vegan on req)	
Cocktail Chat Potatoes	11
Rosemary-roasted baby chat potatoes (vegan, gf, df, o/g)	

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Desserts

Quesillo	12
Vanilla flan and coconut-sugar caramel, fresh black forest berries (gf) * Great with d'Arenberg 'Mud Pie' Viognier 10 glass (90ml)	
Crème Brûlée	12
Citrus crème brûlée, Amaretti biscuit (gf on req) * Great with Campbells Topaque 9 glass (90ml)	
Tiramisu	13
Classic Italian dessert - mascarpone cream set with savoiardi sponge, Kahlua liqueur, espresso coffee, cocoa dust * Great with d'Arenberg 'Mud Pie' Viognier 10.00 glass (90ml)	
Cake Selection	11
Please see our cabinet for daily selection served with vanilla bean ice cream	
Truffle	3
House-made Belgian dark chocolate truffle (gf)	
Premium Cheese	
Served with honey, quince paste, walnuts and crackers (gf on request)	
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Gorgonzola Dolce DOP (50gm)	11
Soft, sharp, aged blue cheese - a classic (Lombardy, Italy)	
Asiago (50gm)	11
Mild cow's milk, semi-hard texture, subtle finish (Piemonte, Northern Italy)	
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Writers Block (both, 100gm)	20

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