

## Starters

- Marinated Olives** 9.9  
Warmed marinated local olives served with house-baked foccacia (v, df, gf on req)  
\* Great with Peroni Nastro Azzuro Lager 8.5 330ml
- Beetroot & Rosemary Polenta Chips** 14  
Crispy fried polenta chips served with warm gorgonzola fondue (gf, v)  
\* Great with Ingram Road Pinot Noir 1l glass
- Caprese Salad** 22  
Fior di latte mozzarella, sliced 'kumato' tomatoes, fresh basil and a fig and balsamic reduction with oregano (v, o/g, gf)  
\* Great with Helens Hill Rose' 10 glass
- Sardines Gratin** 22  
Sardines with lemon, parmesan and toasted pine nuts on oven roasted tomato and oregano veloute, drizzled with Salmoriglio dressing (gf, df)  
\* Great with Zonte's Pinot Grigio 9.5 glass
- Calamari Fritti** 24  
Crispy semolina coated calamari on a salad of rocket leaves, green mango, pickled radish, yellow capsicum and almond flakes. With lemon aioli (gf on req, o/g on req)  
\* Great with Alternatus Fiano 10 glass
- Swordfish Carpaccio** 24  
Orange & lime marinated swordfish, finely sliced with dill pink peppercorns and pomegranate pearls (df, gf, o/g)  
\* Great with Tim Adams Riesling 9.5 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

### Pumpkin Risotto 29

Carnaroli rice, butternut pumpkin, caprino cheese (goat's curd), toasted pepitas and raspadura parmesan (v, vegan on req, gf)

\* Great with Pertaringa 'Stage left' Merlot 1l glass

### Trofie 29

Trofie pasta, oven roasted Roma pachino tomato sauce, fresh herbs, stracciatella cheese and lemon and herb pangrattato (crumb) (v, vegan on req)

\* Great with Alternatus Fiano 10 glass

### Lasagna Funghi 32

Seasonal wild mushrooms, rocket leaf & basil pesto, provolone cheese and a béchamel sauce (v)

\* Great with Ingram Road Pinot Noir 1l glass

### Pappardelle 34

Gippsland beef and fennel-pork sausage ragu, pancetta, 24 month aged pecorino romano cheese and fresh chives (gf on req)

\* Great with Calo Tempranillo 1l glass

### Linguine alla Pescatora 37

Tiger prawns, white rockling, Corio Bay mussels, zucchini and a tomato bisque (df, gf on req)

\* Great with Scorpo Aubaine Chardonnay 12.5 glass

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## Mains

- Gratin Terrine** 32  
Pressed eggplant and zucchini terrine with basil leaves, fresh roasted tomato sauce, vegan fetta and aromatic gratin (vegan, gf, df)  
\* Great with Alternatus Fiano (Vegan) 10 glass
- Slow Roasted Chicken** 32  
Rosemary and garlic roasted French-cut chicken breast, Lyonnaise sautéed potato and leek, green beans and a sage butter-cream sauce (gf)  
\* Great with Ingram Road Pinot Noir 11 glass
- Beef Rib** 34  
Slow cooked beef rib in Barolo and Vincotto served with a sweet Treviso salad and macadamia crumble (gf, df)  
\* Great with Rocky Gully Cabernets 10 glass
- Barramundi** 38  
Pan-fried Barramundi fillet on broad beans and lemon zest puree. Roasted cherry truss tomato, butter-mint beans with a basil and caper dressing (df on req)  
\* Great with Baby Doll Sauvignon Blanc 9.5 glass
- Beef Eye Fillet (250gm)** 46  
Gippsland eye fillet, gnocco alla romana, sautéed English spinach, agro dolce baby onion, herbs and truffle butter  
\* Great with Script 'della casa' Shiraz 9 glass

## Sides

- Garden Salad** 8.8  
Crisp leaves, yellow capsicum, pickled radish, cucumber and toasted almonds (v, df, gf, vegan)
- Shoestring Fries** 8.8  
Shoestring fries with lemon aioli (v, o/g on req)
- Broccolini** 8.8  
Tossed with Italian dressing, sesame seeds and Parmesan (v, df, gf, vegan)

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## Desserts

<b>Yoghurt &amp; Mint Panna Cotta</b>	14
Persimmon 'Zupetta' and Amaretti crumble * Great with d'Arenberg 'Mud Pie' Viognier 10 glass (90ml)	
<b>Tiramisu</b>	14
Classic Italian dessert - mascarpone cream set with savoiardi sponge, Amaretto liqueur, espresso coffee and dusted with cocoa * Great with Campbells Topaque 9 glass (90ml)	
<b>Poached Pear</b>	14
Alchermes & rhubarb poached pear, waffle, pistachio crumble and sorbet of the day (vegan, df, gf) * Great with Chambers Noble Muscadelle 9 glass (90ml)	
<b>Truffle</b>	2.8
House-made Belgian dark chocolate truffle (gf)	
<b>Cake Selection</b>	11
Please see our cabinet for daily selection served with vanilla bean ice cream	
<b>Premium Cheese</b>	
Served with honey, grapes, walnuts and crackers (gf on request)	
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<b>Gorgonzola Piccante DOP (50gm)</b>	11
Soft, sharp, aged blue cheese - a classic (Lombardy, Italy)	
<b>Taleggio (50gm)</b>	11
Semi soft, washed rind, mild flavor but pungent aroma, with a slight fruity tang (Bergamo, Italy)	
<b>Amadeus Brie (50gm)</b>	11
Soft and creamy classic cows milk French brie (France)	
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<b>Writers Block (all three, 150gm)</b>	29

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