

Starters

- Marinated Olives** 9.9
Marinated local olives served with house-baked focaccia (v, df, gf on req)
* Great with Peroni Nastro Azzuro Lager 8.5 330ml
- Four-Cheese Crispy Polenta** 14
Polenta, 4-cheese and Italian herbs, lightly fried and served with house-made tomato relish (v, gf, o/g on req)
* Great with Script 'della casa' Chardonnay 9 glass
- Crispy Chicken Bites** 18
Moroccan-spiced buttermilk chicken on a cabbage salad with macadamia nut, seeded mustard and chipotle mayonnaise
* Great with Tim Adams Riesling 9.5 glass
- King Fish Cerviche** 20
King fish marinated in coconut milk and lime. Served with a pickled radish, papaya, cucumber and mango salsa and salmon caviar (gf, df, o/g)
* Great with Baby Doll Sauvignon Blanc 9.5 glass
- Hand Made Burratina** 21
Artisan soft mozzarella cheese served with heirloom cherry tomato, oregano, basil, crunchy tarallo and balsamic glaze (o/g, gf on req)
* Great with Helen's Hill Rose' 10 glass
- Calamari** 22
Semolina fried baby calamari, rocket leaves, lemon vinaigrette and lemon aioli (df, gf on req, o/g on req)
* Great with Tim Adams Riesling 9.5 glass
- Scarlet Scallops** 24
Pan-seared Japanese scallops, cassava puree, cime di rapa, herb butter and crispy pancetta (gf, df on req)
* 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

- Mezze Maniche Pasta** 28
Maniche pasta tubes with broad beans, zucchini and borage veloute, semi-dried cherry tomato, salted ricotta and crushed grissini (v, vegan on req, gf penne on req)
* Great with Ingram Road Pinot Noir 11 glass
- Broccoli Rabe Lasagna** 29
Broccoli rabe, smoked scamorza cheese, mild chilli, lemon zest and layered with a ricotta béchamel sauce (v)
* Great with Zonte's 'Shades of Gris' 9.5 glass
- Beetroot Risotto** 31
Vialone Nano rice, roasted beetroot, caprino cheese and a crunchy pistachio crumble (v, gf, df on req, vegan on req)
* Great with Pertaringa 'Stage Left' Merlot 11.00 glass
- Lamb Tagliatelle** 32
Slow cooked lamb shank and herb ragu with pecorino sardo cheese (gf penne on req)
* Great with Rocky Gully Cabernets 10.00 glass
- Spaghettoni** 36
Spanner crab with lobster and pachino tomato bisque and lime gremolata (df, gf penne on req)
* Great with Scorpo Aubaine Chardonnay 12.50 glass

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Mains

Mille Foglie	32
Layered Winter vegetables, vegan mozzarella cheese, Italian herbs, Roma tomato Napoli sauce and lemon gratin (vegan, df) * Great with Baby Doll Sauvignon Blanc 9.5 glass	
48 Hour Beef Cheek	36
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	
Roast Duck	38
Crispy skin duck breast, carrot veloute, winter vegetable caponata, king brown mushrooms and Amarena jus (gf) * Great with Calo Tempranillo 11 glass	
Wild Barramundi	38
Pan-fried Barramundi fillet, spiced braised lentils, green beans, agro dolce carrots and pesto dressing (gf, df) * Great with Baby Doll Sauvignon Blanc 9.5 glass	
Beef Rib Eye (350gm)	46
Gippsland rib eye on the bone, cooked to your liking. Served with herb butter and mustard selection (gf, o/g on req, df on req) * Great with Angove Family Crest Shiraz 10 glass	

Sides

Garden Salad	8.8
Crisp leaves, marinated sweet red onion, cherry tomato, fetta and Dijon with honey (v, df on req, gf, vegan on req)	
Shoestring Fries	8.8
Shoestring fries with classic aioli (v, df, o/g on req)	
Winter Vegetables	10
Tossed with pomegranate & garlic oil dressing (v, df, gf, vegan)	
Rosemary Roasted Chats	12
Olive oil & rosemary roasted crunchy chat potatoes (gf, df, v)	

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Desserts

Sticky Date Pudding 14
Steamed pudding, butterscotch sauce, served
with vanilla-bean ice cream
* Great with d'Arenberg 'Mud Pie' Viognier 10 glass (90ml)

Crème Brulee 14
Cinnamon and orange crème brulee served with
cantucci biscuits (gf on req)
* Great with Campbells Topaque 9 glass (90ml)

Hand Rolled Tartufo 16
Cocoa coated, hand-made vanilla and chocolate gelato
filled with chocolate genache. Garnished with
pistachio and amaretti crumble
* Great with Chambers Noble Muscadelle 9 glass (90ml)

Truffle 2.8
House-made Belgian dark chocolate truffle (gf)

Cake Selection 11
Please see our cabinet for daily selection served
with vanilla bean ice cream

Premium Cheese
Served with honey, quince paste, walnuts and crackers (gf
on request)

Gorgonzola Piccante DOP (50gm) 11
Soft, sharp, aged blue cheese - a classic
(Lombardy, Italy)

Amadeus Brie (50gm) 11
Soft and creamy classic cows milk French brie
(France)

Writers Block (both, 100gm) 20

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