

Starters

Script Ficelle (v) 10.90

Baby baguette baked with marinated bocconcini cheese on sweet olive tapenade and a tomato and fetta salsa

La Madre Baked Bread (v) 3.30

Warmed and served with E.V.O.O. and butter

Marinated Local Olives (v) 8.80

'Green Olive Farm' olives (Mornington Peninsula) marinated in E.V.O.O. and chilli served with warmed ciabatta bread

Suppli (4) (v) 8.80

Italian rice croquettes with buffalo mozzarella and fresh basil

Antipasti 16.50

Selection of cured meats, marinated vegetables, suppli (Italian rice croquette) and olives served with warmed ciabatta bread

Salt & Pepper Prawns (6) (gf) 16.50

Black tiger prawns sautéed in fresh lemon juice, black pepper and sea salt served with a watercress aioli and green leave salad

* Great with d'Arenberg 'Dry Dam' Riesling 8.00 glass

Summer Salads

Mediterranean Lamb Salad 24.50

Lamb cutlets (3) marinated in rosemary pesto on a bed of roasted eggplant, cucumber, capsicum and green leaves

* Great with Wild Oats Rose' 7.50 glass

Basil Calamari Salad 21.50

Lightly floured and fried calamari with a hint of chilli on a salad of rocket leaves and citrus segments

* Great with Zontes Footstep Pinot Grigio 7.50 glass

Risotto

Asparagus risotto (v) 16.50 / 21.50

Grilled asparagus, fresh basil pesto and grana padano parmesan

* Great with Gabbiano Pinot Grigio 9.50 glass



Pasta

Linguini aglio, olio e chilli (v) 12.90 / 15.90

Linguine with garlic, extra virgin olive oil and fresh chilli

* Great with Wild Oats Rose' 7.50 glass

Spaghetti alla Marinara 18.50 / 23.50

Black tiger prawns, calamari, local black mussels with ground white anchovies tossed with flat leaf parsley and extra virgin olive oil

* Great with Crowded House Sauvignon Blanc 8.50 glass

Mains

Baked Swordfish 27.50

Baked southern ocean swordfish on peperanata with a cucumber and lime salsa

* Great with Stella Bella Sem Sauv Blanc 9.50 glass

Melanzane Parmigiana (v) 23.50

Layers of roasted eggplant with napoli sauce and grana padano parmesan with a green leaf salad

* Great with Ninth Island Pinot Noir 9.50 glass

280gram Beef Eye Fillet 33.00

Grilled to your liking with a handmade potato and herb roesti, thyme butter and onion jus

* Great with Pertaringa 'Understudy' Cabernet Petit Verdot 9.00 glass

Sides

Green leaf salad 6.60

Mixed green leaves with a light extra virgin olive oil and fresh lemon dressing

Spinach Salad 7.70

Baby spinach leaves tossed with Meredith Dairy goats' cheese, strawberries and roasted pistachios, dressed with a light balsamic vinaigrette

Asparagus 7.70

Lightly grilled and finished with basil oil and freshly shaved parmigiano

Bowl of Fries 6.60

Shoestring fries with house made lemon mayonnaise

Fat Chips 7.70

Hand cut with house made lemon mayonnaise



Dessert

Italian Sundae (affogato) 11.00

Vanilla bean ice cream, double cream, warm espresso,
crushed amaretto cookies and fresh mint

* Great with Nocello liqueur on ice 7.50 glass

Honey Panna Cotta 12.00

Honey infused panna cotta on maple wafer with crushed
pistachios and berry compote

* Great with M. Chapoutier Muscat de Rivesaltes 8.50 glass

Tiramisu 12.00

Classical Italian dessert - savoiardi, espresso and
mascarpone cream

* Great with Romate Pedro Ximenez fortified 8.50 glass

Script Cake Selection 9.90

Cake of the day served with a side of double cream

* Great with Genovese Espresso 3.80

Petit Four 13.90

A selection of mini desserts and chocolates

* Great with Campbells Muscat 7.00 glass

Cheese

Writers Block 15.50

Cheese on wood - three of Victoria's best* with
muscatels, roasted pistachios, crisped La Madre fruit
bread and lavosh

* Great with a bottle of red !

*'Shadows of Blue' Blue Cheese (Neerim, Vic)

*Jack's Reserve Mature Cheddar (Vic, aged 12 months)

*Enterprise Brie (Neerim, Vic)

