

Winter

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	
Polenta Chips	14.00
Brocolini & 'cime di rapa' (broccoli flower) polenta chips. Served with warm Gorgonzola fondue (gf, v) * Great with Baby Doll Sauvignon Blanc 9.50 glass	
Mozzarella di Bufala	19.50
Buffalo mozzarella, garlic & thyme roasted pachino tomato, capers and lemon preserve (gf, v) * 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	
Capesante	24.00
Pan sizzled Japanese scallops with lemongrass butter, cauliflower puree crispy pancetta, stewed broccoli rabe (leaf) (gf)	
Grazing Plate (ideal for sharing)	33.00
San Danielle prosciutto, chestnut-tree honey, fresh ricotta, fior di latte mozzarella, beetroot and rosemary dip, cornichons and house made foccacia (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 31.00

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 33.00

Roast duck and portobello mushroom ragu with
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

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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, confit cherry tomato 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 chard, cauliflower and potato cake, 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)

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Desserts

Panna Cotta 14.00
Sour cherry panna cotta, poached peach and almond praline

* 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 Amaretti biscuit (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)

Taleggio 40gm 11.00
Semi soft, washed rind, mild flavor but pungent aroma, with a slight fruity tang (Bergamo, Italy)

Parmigiano Riserva DOP 50gm 11.00
Reggiano parmigiano, aged 20 months (Parma, Italy)

Writers Block (all three, 140gm) 29.00

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