

Lunch

Lighter Options

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	
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	
Grilled Chicken Salad	22.00
Chicken breast tossed with mixed leaves, roasted pumpkin, semi-dried tomatoes, feta and pumpkin seeds. Drizzled with a lemon, olive oil and oregano dressing * Great with Fritz Riesling 9.00 glass	

Pasta

Paccheri alla Norma	18.00
Gragnano paccheri pasta, perino tomato, pan-fried smoked eggplant, oregano, pine nuts and salted ricotta cheese (gf spaghetti on req, v, df on req, vegan on req) * Great with Ingram Road Pinot Noir 11.00 glass	
Gnocchi al Ragu D'agnello	24.50
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	27.00
Bavette pasta, tiger prawns, rockling fish, local mussels, lobster bisque, pachino tomato and fresh herbs (df, gf spaghetti on req) * Great with Scorpo Aubaine Chardonnay 12.50 glass	

Gluten free pasta available at no additional charge.

gf-Gluten Free **v**-Vegetarian **o/g**-Onion & Garlic Free **df**-Dairy Free



Burgers

Chicken Burger 18.00

Crispy chicken, parmesan and thyme burger, grilled bacon, fresh tomato, Swiss cheese melt, green leaves and aioli. Served with fries.

* Great with Beechworth Pale Ale 10.00 330ml

Script Burger 19.00

Grilled beef with crispy prosciutto, cheese, tomato, lettuce and house made BBQ sauce on toasted brioche bun. Served with shoestring fries (gf on req)

* Great with Peroni Lager 8.50 330ml

Sides

Green Salad 6.60

Crisp leaves with cherry tomatoes, shaved parmesan and toasted walnuts dressed with D.O.P. balsamic vinegar and extra virgin olive oil (v, gf, df, o/g)

Shoestring Fries 7.70

Shoestring fries with house made lemon aioli (v, o/g on req)

Some menu items can be excluded from your dish - please speak with your waiter.

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Desserts/ Cheese

Cake Selection 10.90
Please see our cabinet for daily selection served with berry compote and vanilla bean cream

Sticky Date Pudding 12.00
Drizzled with pecan and butterscotch sauce and served with vanilla-bean ice cream
* Great with Romate Pedro Ximinez 14.00 glass (90ml)

Truffle 2.80
House-made Belgian dark chocolate truffle (gf)

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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