

Spring

Starters

Marinated Olives	9.90
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	
Truffle Mozzarella	21.00
Truffle infused buffalo mozzarella, marinated heirloom cherry tomato, pickled oyster mushrooms and aged balsamic vinegar (gf, v, o/g on req)	
* Great with Fontanet Rose' 9.50 glass	
Pork Belly	24.00
Crispy skin pork belly, rutabaga (swede) puree, caramelised quince & jus reduction (gf, df on req)	
* Great with Pertaringa 'Stage Left' Merlot 11.00 glass	
Eggplant Terrine	21.00
Oven roasted eggplant, layered with provola cheese rich Napoli sauce and Italian herbs (gf, v)	
* Great with Copia Pinot Grigio 10.00 glass	
Anti-pasto (ideal for sharing)	35.00
Wagyu bresaola, arancini mushroom, crunchy polenta chips, Sicilian olives, fresh fior di latte mozzarella, confit garlic aioli & house made focaccia (gf 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

Boar Pappardelle 34.00

Braised boar cooked in a reduction of soffritto and red wine with fresh rosemary and pecorino sardo (gf on req)

* Great with Pertaringa 'Stage Left' Merlot 11.00 glass

House-made Gnocchi 34.00

Potato gnocchi with 20-hour slow cooked wagyu beef ragu and aged parmesan (gf on req, df on req)

* Great with Ingram Road Pinot Noir 11.00 glass

Spaghettoni 37.00

Morton bay bugs (shelled), tiger prawns, lobster bisque, rocket and lemon pesto (gf on req, df)

* Great with Copia Pinot Grigio 10.00 glass

Pumpkin & Funghi Lasagna 29.00

Layers of pumpkin, king brown mushrooms, smoked scamorza cheese, toasted pine nuts and a parmesan béchamel (v, o/g)

* Great with Rocky Gully Cabernets 10.00 glass

Risotto 29.00

Carnaroli rice, fresh broad bean puree, asparagus and stracchino cheese (v, vegan on req, gf, df on req)

* Great with Scorpo Aubaine Chardonnay 12.50 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



Mains

Chicken Involtino 36.00

Free-range chicken thigh filled with sautéed spinach, cacio cheese and wrapped with speck (smoky prosciutto). Served with oven roasted tomato & basil zuppetta, sweet & sour green beans (gf)

* Great with Ingram Road Pinot Noir 11.00 glass

Crispy Skin Barramundi 38.00

Cone Bay, WA barramundi fillet with lobster and sweet capsicum veloute, Tuscan buttered chard, gratinated mussels, lemon and caper vinaigrette (gf, df)

* Great with Copia Pinot Grigio 10.00 glass

Ossobuco Milano 38.00

36-hour slow-cooked beef ossobuco, soft parmesan polenta with caramelised rainbow baby carrots (gf)

* Great with Calo Tempranillo 11.00 glass

Beef Eye Fillet (250gm) 44.00

Gippsland eye fillet, agro-dolce baby onions, yam & pancetta gateau, asparagus, lemongrass and garlic butter (gf, df on req)

* Great with Script 'della casa' Shiraz 9.00 glass

Sides

Salad 8.80

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, fresh pomegranate pearls and a lemon citronette (v, gf)

Please note, menu substitutions are not available. Some menu items can be excluded from your dish - please speak with your waiter.

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



Desserts

Chocolate Tortino (please allow 15 mins) 16.00
Oven baked, with a gooey chocolate centre. Served With
vanilla bean gelato and poached strawberries
* Great with Campbells Topaque 9.00 glass (90ml)

Tiramisu 14.00
Classic Italian dessert - mascarpone cream set with
savoiardi sponge, Amaretto liqueur, espresso coffee
and dusted with cocoa
* Great with d'Arenberg 'Mud Pie' Viognier 10.00 glass (90ml)

Cannoli (2 pieces) 13.00
House made cannoli filled with orange infused sweet
ricotta, topped with pistachio crumble
* 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)

Amadeus Brie (40gm) 11.00
Soft and creamy classic cows milk French brie
(France)

Writers Block (all three, 140gm) 29.0

*Please note, menu substitutions are not available. Some menu items can
be excluded from your dish - please speak with your waiter.*

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

