

Lunch

Lighter Options

Truffle Mozzarella	19.50
Truffled infused Buffalo mozzarella, marinated heirloom cherry tomato, pickles seasonal mushroom, aged balsamic vinegar (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 spinach, cucumber, marinated red onion, cherry tomatoes, olives and feta cheese. Drizzled with a lime & oregano vinaigrette (gf, df on req, o/g on req, v on req, vegan on req) * Great with Fritz Riesling 9.00 glass	

Pasta

Boar Pappardelle	23.00
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	24.50
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	27.00
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	21.50
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	

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

Salad 6.60

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 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

Tiramisu 14.00
Classic Italian dessert - mascarpone cream set with savoiardi sponge, Amaretto liqueur, espresso coffee and dusted with cocoa
* Great with Campbells Topaque 9.00 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)

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

Writers Block (all three) 140gm 29.00

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