

Starters

Marinated Olives	9.00
Warmed marinated olives served with baked piadina (v, gf on req)	
* Great with Peroni Nastro Azzuro Lager 8.50 330ml	
Broccoli Semolina Chips	13.90
Crispy crumbed semolina, parmesan and broccoli chips with a cheese 'fondue' dip (v)	
* Great with Fritz Riesling 9.50 glass	
Baked Brie (125gm)	21.00
Warmed French brie 'round' served with onion chutney and crunchy brioche (v, g/f on req)	
* Great with Shadowfax Chardonnay 12.50 glass	
Bocconcini e Speck	16.00
Rolled and baked smoked scamorza cheese (6 pieces) with crispy speck. Served with a salad of rocket, cherry tomato and balsamic glaze (o/g, gf)	
* Great with Baby Doll Sauvignon Blanc 9.50 glass	
Tagliere d'antipasti	26.00
San Daniele prosciutto, Soppressata salami, fresh stracchino cheese, marinated olives and vegetables, house made dip and warmed piadina (o/g and gf on request)	
* Great with Rey del Mundo Tempranillo 11.00 glass	
Calamari	16.50 / 26.50
Semolina fried baby calamari served with rocket leaves and house-made aioli (gf on req-rice flour, o/g on req)	
* Great with Adhoc Pinot Grigio 10.00 glass	
Vitello Tonnato Piemontese	18.00 / 32.00
Sliced veal girello (thigh) with a traditional tuna sauce with baby capers, anchovy and paprika (gf)	
* 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



Pasta e Risotto

Risotto al Carciofi 26.50

Fresh artichoke, potato and rosemary risotto
with shaved grana padano parmesan (v, gf)
* Great with Pertaringa 'Stage Left' Merlot 11.00 glass

Rabbit Gnocchi 32.00

House made potato gnocchi with slow cooked rabbit
and soffritto (celery, carrot, tomato and onion) ragu
with 18 month pecorino romano (ewe's milk cheese)
* Great with Rocky Gully Cabernets 10.00 glass

Pappardelle Funghi e Salsicce 28.50

Slow cooked ragu of fennel and pork sausage with
mushrooms (porcini and button) and parmigiano
reggiano (gf on req)
* Great with Mt Avoca Sangiovese 10.00 glass

Seafood Linguine 32.50

Tiger prawns, Atlantic scallops, pippies and
Sardegna bottarga (cured fish roe) with lobster
bisque (gf on req)
* Great with Shadowfax Chardonnay 12.50 glass

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Mains

Kale and Provolone Lasagne 25.50

Layered kale, provolone cheese, Mediterranean vegetables, fresh basil, pecorino sardo and Napoli sauce (v)

* Great with Ingram Road Pinot Noir 11.00 glass

Pollo Involtino 32.50

Chicken breast rolled with San Daniele prosciutto and stuffed with Asiago cheese and sage, drizzled with a delicate mustard and 'beer' sauce. Served with roasted cherry truss tomato and wilted spinach (gf)

* Great with Mt Avoca Sangiovese 10.00 glass

Market Fish 34.00

Pan seared fish of the day served with lemon roasted chat potatoes, sautéed green beans and a fennel and orange salad (gf)

* Great with Shadowfax Chardonnay 12.50 glass

Braised Porchetta 34.00

Slow cooked pork belly with pearl onions in agro dolce on smoked potato puree. Served with roasted baby carrots (gf)

* Great with Rocky Gully Cabernets 10.00 glass

300gm Beef Tagliata 36.00

Gippsland porterhouse grass-fed and chargrilled to your liking on chestnut and celeriac puree. Served with a salad of dressed rocket leaves and parmigiano (gf, o/g on req)

* Great with Rey del Mundo Tempranillo 11.00 glass

Sides

Green Leaf Salad 6.60

Crisp leaves tossed with a light Modena balsamic and extra virgin olive oil dressing (v, gf, o/g)

Shoestring Fries 7.70

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

Greens 8.80

Hot-tossed brocolini with toasted almond flakes and a lemon vinaigrette (v, gf, o/g)

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Desserts

Bread & Butter Pudding 14.00

Baked brioche, berries, and white chocolate
with crema pasticcera and pomegranate couli

* Great with Romate Pedro Ximinez 14.00 glass (90ml)

Semi-Freddo Torrone 14.00

Classic Italian dessert with Italian almond nougat
and walnuts

* Great with Chambers Muscadelle (Muscat) 9.00 glass (90ml)

Gelato Profiterole 13.00

Choux pastry filled with vanilla bean gelato
and drenched in warm Gianduia (hazelnut) and
dark chocolate sauce

* Great with d'Arenberg Noble 'Mud Pie' Viognier 10.00 glass (90ml)

Crème Brûlée 13.00

Orange and almond 'set' custard with amaretti
cookies (gf on req)

* Great with Campbells Topaque 9.00 glass (90ml)

House Made Truffle 2.80 each

Dark chocolate truffle dusted in cocoa (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 poached pear, apple cider paste,
crackers and honey (gf on request)

Gorgonzola 40 grams 11.00

Piedmont Region, Northern Italy
Intense, hard blue cheese with great depth
of character and lingering 'blue' flavour

Fontina 60 grams 11.00

Valle D'Aosta, Northern Italian Alpine Region
Washed rind, creamy, semi firm, slightly sweet and
nutty flavour

Delice de Bourgogne 40 grams 11.00

Burgundy, France
Triple cows milk - dense creamy texture

Writers Block (all three, 140gm) 29.00

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