

## Lunch

<b>Autumn Salad</b>	19.50
Roasted pumpkin and beetroot with sautéed kale, quinoa, crumbled goat's cheese and a lemon-garlic yoghurt dressing (gf, df on req, o/g on req) (add chicken \$5)	
* Great with Ingram Pinot Noir 11.00 glass	
<b>Caprese di Buffala</b>	21.00
Buffalo mozzarella, vine ripened tomato, fresh basil, aged balsamic vinegar. Served with warmed bread (v o, gf on req, o/g on req)	
* Great with Fontanet Rose' 9.50 glass	
<b>Crispy Calamari</b>	24.50
Lightly floured and fried calamari on rocket leaves. Served with house made lemon mayonnaise (o/g on req, df)	
* Great with Fritz Riesling 9.00 glass	

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## Pasta

<b>Crespelle</b>	24.00
House made savoury 'pasta' crepes filled with prosciutto di Praga, taleggio cheese and sautéed baby spinach. Drizzled with a parmesan cheese fondue (o/g)	
* Great with Adhoc Pinot Grigio 10.00 glass	
<b>Potato Gnocchi</b>	24.50
House made potato gnocchi with slow-cooked broccoli rabe, sage, soffritto, paprika pane fritto and salted ricotta (v, on req - gf, df, vegan)	
* Great with Ingram Road Pinot Noir 11.00 glass	
<b>Spanner Crab Spaghettini</b>	27.50
Spanner Crab simmered in a mild crab bisque with pachino tomato, shallots, lemon and garlic oil (df, gf spaghetti on req)	
* Great with Shadowfax 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



**Polpette al Sugo** 18.50  
Slow cooked beef and pork meatballs in a classic tomato sauce. Served with soft focaccia (gf on req)  
\* Great with Pertaringa 'Stage Left' Merlot 11.00 glass

**Script Burger** 18.50  
Grilled beef with crispy pancetta, smoked scamorza cheese, tomato, lettuce and Dijon mustard on brioche bun. Served with shoestring fries  
\* Great with Peroni Lager 8.50 330ml

**Chicken Parmigiana** 21.00  
Panko crumbed chicken breast topped with Napoli, smoked ham and mozzarella cheese. Served with a green salad and fries  
\* Great with Peroni Leggera Lager 7.50 330ml

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## Sides

**Green Leaf Salad** 6.00  
Crisp leaves with a white balsamic and extra virgin olive oil dressing (v, gf, o/g, df)

**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

**House Made Chocolate Truffle** 2.80  
Dark chocolate truffles dusted in cocoa (gf)

### Premium Cheese

Served with walnuts, grapes, caramelised fig, honey and crackers (gf on request)

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**Gorgonzola 40gm** 11.00  
Piedmont Region, Northern Italy  
Intense, hard blue cheese with great depth of character and lingering 'blue' flavour

**Perenzin di Capra 40gm** 11.00  
Veneto Region, Italy  
Semi-hard goat's milk cheese. Bold with distinct walnut attributes and an enduring savoury finish

**Rouzaire 'Jean Grogne' Triple Cream 40gm** 11.00  
Seine et Marne, France  
Triple cows milk - dense, creamy texture, soft and luscious with a fluffy white mould

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**Writers Block (all three) 120gm** 29.00

