

## Starters

<b>Marinated Olives</b>	9.00
Warmed marinated olives served with house-baked foccacia (v, df, gf on req) * Great with Peroni Nastro Azzuro Lager 8.50 330ml	
<b>Cauliflower Pastella</b>	13.90
Lightly fried cauliflower florets with chickpea batter, served with paprika aioli (v, gf, df) * Great with Baby Doll Sauvignon Blanc 9.50 glass	
<b>Baccala Croquette</b>	18.50
Crispy salted-cod croquettes with chickpea and broad bean veloute, selvatic stewed endive and extra virgin chilli olive oil (df) * Great with Copia Pinot Grigio 10.00 glass	
<b>Carpaccio - Wagyu Beef</b>	21.00
Italian herbs, roasted pine nuts, lemon and Dijon mustard dressing with fresh rocket and shaved parmesan (gf, o/g, df on req) * Great with Pertaringa 'Stage Left' Merlot 11.00 glass	
<b>Fior di Latte</b>	19.00
Cows milk mozzarella, heirloom tomato, fresh basil on smoked capsicum puree served with warmed bread (v, gf on req, o/g on req) * Great with Fontanet Rose' 9.50 glass	
<b>Crispy Calamari</b>	18.00 / 27.50
Semolina fried crispy baby calamari on rocket leaves with a zesty lemon aioli (gf on req, o/g on req) * Great with Fritz Riesling 9.50 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



## Pasta

<b>Lasagna di zucca</b>	28.00
Herb-roasted pumpkin, roasted pistachios, smoked provola cheese, crispy sage and goat's cheese béchamel (v, o/g)	
* Great with Calo Tempranillo 11.00 glass	
<b>Pappardelle</b>	33.00
Slow cooked ragu of Jonathon's Italian pork sausage, mortadella and shredded zucchini with shaved Parmigiano Reggiano	
* Great with Pertaringa 'Stage Left' Merlot 11.00 glass	
<b>Duck Gnocchi</b>	33.00
House made potato gnocchi with 'falanghina' braised duck, soffritto and 26 month pecorino romano cheese (df on req)	
* Great with Rocky Gully Cabernets 10.00 glass	
<b>Linguine Scampi</b>	35.00
Scampi with basil and scampi bisque, fresh chilli, garlic and extra virgin olive oil	
* Great with Shadowfax 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

- 'Guazzetto' Dory** 38.00  
John Dory fillet cooked in guazzetto;  
pachino cherry tomato, Pantelleria  
capers and black olives with 'bagna cauda'  
sautéed chicory (gf, df)  
\* Great with Shadowfax Chardonnay 12.50 glass
- Rosemary-roasted Chicken** 33.00  
Crispy skin French-cut chicken breast,  
roasted chats, sautéed leek and green peas  
and 'friggitelli' veloute  
(Tuscan capsicum annum) (gf, df)  
\* Great with Ingram Road Pinot Noir 11.00 glass
- Beef Cheek** 36.00  
Slow braised 'agro dolce' beef cheek with roasted  
baby spring onion on oregano-infused silken  
potato and gremolata (gf)  
\* Great with Script 'della casa' Shiraz 9.00 glass
- Cotoletta Milanese** 38.00  
Crispy veal cotoletta crumbed with gluten free bread  
crumbs and parmesan. Served with Italian coleslaw  
and house made tomato relish (gf, df on req)  
\* Great with Rey del Mundo Tempranillo 11.00 glass

## Sides

- Green Leaf Salad** 6.60  
Crisp leaves with a white balsamic and extra virgin  
olive oil dressing (v, gf, df, o/g)
- Shoestring Fries** 8.80  
Shoestring fries, aromatic herb salt with house-made  
lemon aioli (v, o/g on req)
- Spring Vegetables** 8.80  
Sugar snap and brocolini, toasted almond flakes  
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

**Apple Crumble** 14.00  
Cinnamon stewed apples with toasted pine nuts  
and vanilla bean gelato  
\* Great with Campbells Topaque 9.00 glass (90ml)

**Espresso Martini Cream** 10.00  
Espresso martini cream with a hint of Kahlua  
and vodka. Served with a house-made dark chocolate  
truffle (gf)  
\* Great with d'Arenberg Noble 'Mud Pie' Viognier 10.00 glass (90ml)

**White Chocolate Panna Cotta** 14.00  
Belgium white chocolate and lavender panna cotta  
served with a raspberry couli and pistachio praline  
crumble (gf)  
\* Great with Romate Pedro Ximinez 14.00 glass (90ml)

**Crème Brûlée** 14.00  
Verbena lemon and orange brûlée with 'Prato'  
(almond) biscuit (gf on req)  
\* Great with Chambers Muscadelle (Muscat) 9.00 glass (90ml)

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

**Premium Cheese**  
Served with cinnamon poached pear, grapes, walnuts, honey  
and crackers (gf on request)

---

**Gorgonzola Piccante DOP 40gm** 11.00  
Soft, sharp, aged blue cheese - a classic  
(Lombardy, Italy)

**Grana Padano Riserva 24-month 60gm** 11.00  
Semi-skimmed cow's milk, granular texture with an  
intensely sweet flavor  
(Po River Valley, North-Eastern Italy)

**Tarago River Triple Cream Brie 40gm** 11.00  
Pasteurised cow's milk, rich buttery texture  
with intense yeasty, earthy flavours  
(Gippsland, Victoria)

---

**Writers Block (all three, 140gm)** 29.00

*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



*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

