

Lunch

Fior di Latte	21.00
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	
Caesar Salad	22.00
Roasted chicken, cos lettuce, crisp bacon, shaved parmesan, smoked paprika croutons, and traditional Caesar dressing (gf on req)	
* Great with Ingram Pinot Noir 11.00 glass	
Crispy Calamari	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	

Pasta

Lasagna di zucca	24.00
Herb-roasted pumpkin, roasted pistachios, smoked provola cheese, crispy sage and goat's cheese béchamel (v, o/g)	
* Great with Copia Pinot Grigio 10.00 glass	
Pappardelle	24.00
Slow cooked ragu of Jonathon's Italian pork sausage, mortadella and shredded zucchini with shaved Parmigiano Reggiano	
* Great with Ingram Road Pinot Noir 11.00 glass	
Duck Gnocchi	27.50
House made potato gnocchi with 'falanghina' braised duck, soffritto and 26 month pecorino romano cheese (df on req)	
* Great with Pertaringa 'Stage Left' Merlot 11.00 glass	

Gluten free pasta available at no additional charge.

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



Baccala Croquette 16.50

Crispy salted-cod croquettes with chickpea and broad bean veloute, selvatic stewed endive and extra virgin chilli olive oil (df)
* Great with Pertaringa 'Stage Left' Merlot 11.00 glass

Script Burger 18.50

Grilled beef with crispy pancetta, caramelised onion, Swiss cheese, tomato, lettuce and seeded mustard on toasted brioche bun. Served with shoestring fries
* Great with Peroni Lager 8.50 330ml

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

Espresso Martini Cream 9.00
Espresso martini cream with a hint of Kahlua and vodka. Served with a house-made dark chocolate truffle (gf)

Premium Cheese
Served with walnuts, grapes, caramelised fig, 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) 120gm 29.00

