

— **SUMMER BAR** —

PLEASE ORDER AND PAY AT THE BAR

<b>Shoestring Fries</b>	<b>8.80</b>
Shoestring fries, aromatic herb salt with house-made lemon aioli (v, o/g on req)	
<b>Marinated Olives</b>	<b>9.00</b>
Warmed marinated olives served with house-baked foccacia (v, df, gf on req, o/g on req)	
<b>Mille Foglie</b>	<b>18.90</b>
Layered Spring vegetables, provolone cheese, Italian herbs, Roma tomato Napoli and parmigiana reggiano gratinated with gluten free crumbs (v, gf)	
<b>Mozzarella di Bufala</b>	<b>18.90</b>
Buffalo mozzarella, heirloom cherry tomato, fresh basil on smoked capsicum puree served with warmed house made focaccia (v, gf on req, o/g on req)	
<b>Vitello Tonnato Piemontese</b>	<b>21.00</b>
Sliced veal girello (thigh) with a traditional tuna sauce with baby capers, anchovy and paprika (gf, df)	
<b>Crispy Calamari</b>	<b>28.50</b>
Semolina fried crispy baby calamari on rocket leaves with a zesty lemon aioli (gf on req, o/g on req)	
<b>Lasagne della Casa</b>	<b>29.00</b>
Beef, Italian pork sausage and capocollo ragu, Béchamel sauce, fior di latte mozzarella and parmigiano reggiano	
<b>Gnocchi Estivi</b>	<b>34.00</b>
House made potato gnocchi with zucchini flower, pachino cherry tomato, basil and oregano. Topped with pangrattato and fresh burrata (v, df on req)	

SEE OVER FOR MORE MENU OPTIONS 

Please note, menu substitutions are not available. Some menu items can be excluded from your dish – please speak with our staff. Gluten free pasta available.

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

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<b>Confit Chicken</b>	<b>33.00</b>
Confit 'French cut' chicken breast with aromatic herbs on thyme-infused silken potato with brocolini and prosciutto bouquet (gf)	
<b>Crispy Skin Barramundi</b>	<b>38.00</b>
Broad bean and 'chickling pea' puree with pan seared asparagus, green beans, lemon gremolata and pickled relish (gf, df)	
<b>PREMIUM CHEESE</b>	
Served with cinnamon poached pear, grapes, walnuts, honey and crackers (gf on request)	
<b>Gorgonzola Piccante DOP 40gm</b>	<b>11.00</b>
Soft, sharp, aged blue cheese – a classic (Lombardy, Italy)	
<b>Grana Padano Riserva 24-month 60gm</b>	<b>11.00</b>
Semi-skimmed cow's milk, granular texture with an intensely sweet flavour (Po River Valley, North-Eastern Italy)	
<b>Tarago River Triple Cream Brie 40gm</b>	<b>11.00</b>
Pasteurised cow's milk, rich buttery texture with intense yeasty, earthy flavours (Gippsland, Victoria)	
<b>Writers Block (all three, 140gm)</b>	<b>29.00</b>

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