

Lunch

Lighter Options

Buffalo Mozzarella	19.50
Buffalo mozzarella, rocket & basil pesto, marinated heirloom cherry tomato, pickled shallot and a balsamic and fig reduction (gf, v, o/g on req) * Great with Fontanet Rose' 9.50 glass	
Eggplant Chips	14.00
Panko crumbed parmesan and eggplant chips with paprika aioli (v, o/g on req) * Great with Baby Doll Sauvignon Blanc 9.50 glass	
Calamari Salad	22.00
Crispy semolina calamari with a salad of rocket, cherry tomato and pickled Spanish onion, house made aioli (o/g on req, df, gf on req) * Great with Fritz Riesling 9.00 glass	

Pasta

Zafferano Risotto	21.50
Carnaroli rice, saffron, white zucchini, squaquerone cheese (gf, v, vegan on req) * Great with Rocky Gully Cabernets 10.00 glass	
Duck Pappardelle	23.00
Slow cooked duck ragu, pappardelle pasta, grana padano cheese (gf on req, df on req) * Great with Pertaringa 'Stage Left' Merlot 11.00 glass	
Orecchiette Salsiccia	23.00
Orecchiette with house-made pork and fennel sausage, broccoli, sweet pacchino tomatoes and salted ricotta (gf on req, df on req) * Great with Ingram Road Pinot Noir 11.00 glass	
Spanner Crab Spaghetti	27.00
Spanner crab meat bisque, lime and parsley gremolata and sweet red chilli (df, gf on req) * Great with Copia Pinot Grigio 10.00 glass	

Gluten free pasta available at no additional charge.

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



Burgers

Chicken Burger 18.00

Crispy chicken, parmesan and thyme burger, grilled bacon, fresh tomato, Swiss cheese melt, green leaves and BBQ sauce. Served with fries.

* Great with Beechworth Pale Ale 10.00 330ml

Script Burger 19.00

Grilled beef with crispy prosciutto, cheese, tomato, lettuce and house made BBQ sauce on toasted brioche bun. Served with shoestring fries (gf on req)

* Great with Peroni Lager 8.50 330ml

Sides

Salad 6.60

Crisp leaves, capsicum, marinated Spanish onion, toasted walnuts drizzled with a D.O.P. balsamic vinegar and EVOO dressing (v, gf, df, o/g on req)

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

Tiramisu 14.00
Classic Italian dessert - mascarpone cream set with savoiardi sponge, Amaretto liqueur, espresso coffee and dusted with cocoa
* Great with Campbells Topaque 9.00 glass (90ml)

Truffle 2.80
House-made Belgian dark chocolate truffle (gf)

Premium Cheese
Served with quince paste, grapes, walnuts and crackers (gf on request)

Gorgonzola Piccante DOP (50gm) 11.00
Soft, sharp, aged blue cheese - a classic (Lombardy, Italy)

Taleggio (50gm) 11.00
Semi soft, washed rind, mild flavor but pungent aroma, with a slight fruity tang (Bergamo, Italy)

Amadeus Brie (50gm) 11.00
Soft and creamy classic cows milk French brie (France)

Writers Block (all three, 150gm) 29.00

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