

ANTIPASTO

Taggiasche Olives Marinated with Almonds 18

Cured Meat Selection San Daniele Prosciutto
24 mths, Salumi, Grissini & Giardiniera e 28 m 42

Roasted Peppers with White Anchovy 18

Duck Liver Pate` with Red Wine Jelly & Crostini 22

Arancini – Mushroom & Truffle 24

Half Shell Scallops with Garlic Butter & Sicilian
Crumbs gea

Calamari Fritti with Rocket & Aioli e 32 m 48

Cozze, Mussels with Tomato & Chilli Sugo e 24 m 42

Burrata, Handcrafted by "Vannella" with San Daniele
Prosciutto, Pea Puree & Rocket 30

CONTORNI

Caprese Heirloom Tomato, Buffalo Mozzarella &
Basil 22

Baby Cos Lettuce with Cherry Tomato, Parmesan,
Sicilian Crumbs & Caesar Dressing 18

Spinach - Sautéed with Garlic

PASTA & RISOTTO

Gnocchi "Caprese" Housemade Gnocchi with
Tomato Sugo, Mozzarella & Basil 40

Linguine Marinara, Rustichella d'Abruzzo Linguine
with Mussels, Clams, Prawns, Octopus, White Fish,
Garlic, Chilli & Parsley 48

Grande Marinara - Add Half Shell Scallop &
Prawn 21

Rotolo, hand rolled egg pasta, filled with Spinach &
Ricotta, baked & finished with Burnt Sage Butter 38

Risotto of Blue Swimmer Crab, Prawn, Chilli &
Tomato 42

Risotto of Duck, Pancetta & Sage 40

Spaghetti di Campagna, Spaghetti with Roasted
Tomato, Ricotta & Sicilian Crumbs 38

Spaghetti Vongole, Spaghetti with Clams, White
Wine & Parsley 42

Roasted Russet Potatoes, Triple Cooked with
Aromatics 16

Green Beans with Pepper & Basil 16

Rocket & Parmesan 14

SECONDI PIATTI

Fish of the day 48

Osso Buco, Slow Braised Veal Shanks with
Gremolata & Saffron Risotto 48

Pork Cotoletta, Western Plains, Crumbed Pork Cutlet
with Cabbage, Peas, Mint & Pear Relish 48

Half Roast Duck, Twice Baked with Radicchio, Pear,
Candied Walnuts & Jus 52

HOPKINS RIVER BEEF

**Black Angus, Grassfed, Pasture Raised Cattle,
Grampians, Western Victoria**

Beef Tagliata, Hanger, Pan Roasted with Rocket,
Parmigiano Reggiano & Aged Balsamic 48

1kg Ribeye, Porcini-rubbed, Pan Roasted
To Share 185

O'CONNOR BEEF

**Superior Grainfed Black Angus Beef, Marble Score
3+, Gippsland, Victoria**

Eye Fillet, 250gm 75

Chefs Cut - Market Price

All steaks served with Roasted Potatoes and a
choice of sauce, Mushroom Ragu, Red Wine Jus
or Garlic Butter