

ANTIPASTO

Taggiasche Olives Marinated with Almonds 18

Cured Meat Selection of Prosciutto di Galloni 24 mths, Salami, Grissini & Giardiniera e 28 m 42

Roasted Peppers with White Anchovy 18

Duck Liver Pate` with Red Wine Jelly & Crostini 22

Arancini – Basil & Mozzarella 24

Half Shell Scallops with Garlic Butter & Sicilian Crumbs 9ea

Calamari Fritti with Rocket & Aioli e 32 m 48

Carpaccio of Hopkins River Beef, with Artichokes, Rocket & Pecorino 30

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

Burrata, Handcrafted by "Vannella" w Baked Pear, Prosciutto, Rocket & Balsamic 30

Caprese Heirloom Tomato, Buffalo Mozzarella & Basil 22

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

PASTA & RISOTTO

Gnocchi Sugo di Manzo Housemade Gnocchi with Braised Beef Shoulder, Cherry Tomato & Parsley 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 18

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 Pea, Nettle & Stracciatella 38

CONTORNI

Roasted Russet Potatoes, Triple Cooked with Aromatics 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 48

HOPKINS RIVER BEEF

Black Angus, Grassfed, Pasture rased Cattle, Grampians, Western Victoria

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

1kg Ribeye, Porcini-rubbed, Pan Roasted with Garlic Butter - To Share 170

Green Beans with Pepper & Basil 16

Spinach Sautéed with Garlic 16