

ANTIPASTO

Taggiasche Olives Marinated with Almonds 19

Cured Meat Selection San Daniele Prosciutto
24 mths, Salumi, Grissini & Giardiniera e 32 m 48

Roasted Peppers with White Anchovy 19

Duck Liver Pate' with Red Wine Jelly & Crostini 26

Arancini - Mushroom & Truffle 24

Half Shell Scallops with Garlic Butter & Sicilian
Crumbs 9ea

Calamari Fritti with Rocket & Aioli
100g 28 150g 42 200g 56

Cozze, Mussels with Tomato & Chilli Sugo e 28 m 48

Burrata, Handcrafted by "Vannella" with San Daniele
Prosciutto, Pea Puree & Rocket 34

CONTORNI

Caprese Heirloom Tomato, Buffalo Mozzarella &
Basil 22

Baby Cos Lettuce with Cherry Tomato, Parmesan,
Sicilian Crumbs & Caesar Dressing 19

Spinach - Sautéed with Garlic 17

PASTA & RISOTTO

Gnocchi "Caprese" Housemade Gnocchi with
Tomato Sugo, Mozzarella & Basil 42

Linguine Marinara, Rustichella d'Abruzzo Linguine
with Mussels, Clams, Prawns, Octopus, White Fish,
Garlic, Chilli & Parsley 50

Grande Marinara - Add Half Shell Scallop & Prawn
22

Rotolo, hand rolled egg pasta, filled with Spinach &
Ricotta, baked & finished with Burnt Sage Butter 40

Risotto of Blue Swimmer Crab, Prawn, Chilli &
Tomato 44

Risotto of Duck, Pancetta & Sage 42

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 17

Green Beans with Pepper & Basil 17

Rocket & Parmesan 15

SECONDI PIATTI

Fish of the day 50

Osso Buco, Slow Braised Veal Shanks with
Gremolata & Saffron Risotto 54

Pork Cotoletta, Western Plains, Crumbed Pork
Cutlet with Cabbage, Peas, Mint & Pear Relish 52

Half Roast Duck, Twice Baked with Radicchio, Pear,
Candied Walnuts & Jus 54

HOPKINS RIVER BEEF

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

Beef Tagliata, Hanger, Pan Roasted with Rocket,
Parmigiano Reggiano & Aged Balsamic 54

O'CONNOR BEEF

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

Eye Fillet, 250gm 78

Chefs Cut - Market Price

Eye Fillet, Chefs Cut served with Roasted Potatoes
and a choice of sauce, Mushroom Ragu, Red Wine
Jus or Garlic Butter