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## ANTIPASTI

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House-made focaccia, rosemary, sea salt, parmesan	14
Baccala crocchette	16
Mushroom arancini	16
Marinated olives	12
San Daniele prosciutto, buffalo mozzarella	24
Freshly shucked oysters, red wine mignonette, lemon	market price

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## I PRIMI

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Seared scallops, black sesame seed, cucumber, avocado, pickled shiso, ginger	28
Antipasto – assorted cured meats, crostini, cornichons	27
Baby carrot and spinach terrine, Otway Shitake mushroom	26
Crispy grilled quail wrapped in pancetta, sage, pear tortino, vincotto	28
Calamari fritti in rice flour, salsa verde, lemon, garlic aioli	28
Beef carpaccio, goats cheese curd, rocket leaves, poached wild figs	28
Seared tuna, oven dried tomatoes, eggplant puree, black olives	28

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## MINISTRA E PASTA

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Soup of the day	24
Roasted beetroot gnocchi, baby beets, leek, goats cheese	28/34
Open raviolo, wild mushroom and rabbit ragu, sage butter	28/34
Pappardelle, beef and pork ragu, red wine, tomato	28/34

Spaghettini, Moreton Bay Bugs, zucchini, garlic, chilli, white wine	36/44
Linguine, seafood, garlic, chilli, herbs	32/38
Risotto of prawn, preserved lemon, basil	32/38

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## I SECONDI

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Fish n' chips, battered King George Whiting, tartare, lemon	45
Wild barramundi fillet, fennel puree, poached bug tail, carrot and fennel salad	45
Slow cooked rabbit saddle, baby beetroot, gnocchi Romana, peppercorn sauce	46
Western Plains Pork scotch fillet, chestnut puree, mushroom ragu	46
Veal cotoletta, green apple, savoy cabbage salad	47
Corn fed duck two ways, potato and pumpkin terrine, rhubarb chutney	48
Eye fillet, charred leek, peppers, parmesan crumble, red wine jus	54

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## CONTORNI E INSALATA

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13mm hand cut chips	12
Chef's garden salad	12
Iceberg, avocado, parmesan salad, caesar dressing	12
Grilled red pepper, zucchini, eggplant, goats cheese, salad	14
Warm Romanesco broccoli, fennel, orange, salad, pistachio nut vinaigrette	16
Mashed potato	12

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## DOLCI

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Warm soft-centered chocolate pudding, fior di latte gelato	22
Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese	19
White chocolate parfait, cassis ganache, passion fruit	18
Apple and walnut torta, crème fraiche, brulee bananas, cinnamon gelato	19
Caramel mousse, shortbread, pear sorbet	20
Crispy meringue, orange Chantilly, citrus segments, mandarin sorbet	19
Selection of house made sorbetto and gelato	18
Dessert tasting plate – chef's selection of 3 desserts	28
Affogato - vanilla bean ice cream, espresso and your choice of liqueur: <i>Galliano      Kahlua      Frangelico      Tia Maria      Amaretto</i>	18
Biscotti	12
Formaggio - Selection of 2 x 50g cheese, pear, house-made jam, crackers	34
- Additional 50g cheese	17

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## AFTER

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### **Dessert Cocktails**

Chocolate Martini 20

*Vanilla Vodka, Creme di Cacao, Mozart Chocolate Liqueur*

Espresso Martini 20

*Absolut Vodka, Espresso, Kahlua, Licor 43*

Amaretto Sour 19

*Amaretto, Egg White, Lemon*

Lemon Sgroppino 19

*Absolut Vodka, Lemon Sorbet, Limoncello*

### **Dessert Wines**

Elio Perrone Moscato d'Asti 'Sourgal' 12

De Bortoli 'Noble One' Botrytis Semillon 17

### **Traditional Italian Digestives**

Amaro Montenegro 11

Amaro Nonino 12

Limoncello di Capri 10

Sambuca 10

Amaretto di Saronno 10

### **Grappa**

Il Moscato Di Brunello Grappa 14

Antinori Tignanello Grappa 20

Nonino Riserva Grappa 35

## BAR APÉRITIFS

### Bubbles

Furlan Valdobbiadene 'Superiore' Prosecco Brut <i>Veneto Italy</i>	12
NV Billecart-Salmon 'Brut Reserve' <i>Mareuil-Sur-Ay France</i>	24

### Traditional Cocktails

Cosmopolitan	19
Caipiroska	19
Classic Mojito	19
Margarita	19
Our Classic Martini	19/28

### House Cocktails

Aperol Spritz	18
Italian Mule	21
Passionfruit Sour	19
Cecconi's White Spritz	18

### Birra

#### Local Beer

Cascade light	8
James Boag Premium	9
Crown Lager	9

#### Craft Beer

White Rabbit White Ale	11
White Rabbit Dark Ale	11
Stone & Wood Pacific Ale	11
Feral Brewing Hop Hog	12

#### Imported Beer

Peroni Leggera	9
Peroni Nastro Azzurro	10
Birra Moretti	10
Corona	10
Asahi	10

#### Cider

Napoleon Apple	10
Napoleon Pear	10

Public Holidays will incur a 10% surcharge