

EXPRESS LUNCH

Two courses - glass of house wine \$40

ANTIPASTI

Mushroom arancini	16
Baccala	16
House-made focaccia	14
Polenta chips	12
Marinated olives	9
Olive all'ascolana	8
Capocollo, grissini	15
Buffalo mozzarella, crostini	15
Oyster	5 each
Cured meats selection	14
Calamari	16/25
Asparagus, baby potatoes, truffle dressing	20
Beef carpaccio, olive aioli, ricotta, rocket	20
Lamb croquettes, mint salsa verde	18

PASTA

Risotto of the day	25
Spaghettini, garlic, chilli, anchovies	24
Beef lasagne	25
Potato gnocchi, lamb ragu	27
Potato gnocchi, tomato, mozzarella	26
House made penne, beef and pork ragu	28
Veal tortellini, prosciutto, sage butter	26
Salmon & prawn ravioli, white wine veloute	28

From the a la carte menu

Seafood linguine – red/white	30
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I SECONDI

Fish of the day	28
Fish and chips, tartare, lemon	28
Wagyu beef burger, chips	24
Minute steak, parsley butter, fries	27
Duck & spinach pie	28
Veal schnitzel, cabbage slaw	26

CONTORNI E INSALATA

Shoestring French fries	12
Beer-battered onion rings	12
Roasted pumpkin, goats cheese	14
Warm salad of assorted mushrooms	18
Chef's garden salad	12
Iceberg, avocado, parmesan, Caesar dressing	14
Sauteed spinach	14
Mashed potato	12

DOLCI

House made sorbetto or gelato 2 scoops	12
Tiramisu	15
Dessert of the day	15
Biscotti	12

From the a la carte menu

Chocolate pudding	23
Honey panna cotta, rum torta, macadamia	22
Cannoli, dark chocolate and ricotta mousse,	22
Pavlova, chantilly, passion fruit sorbet	22
Strawberry semifreddo, crispy meringue, lychee	22

Formaggio

Selection of 2 x 50g cheese	35
pear, house-made jam, crackers	
- Additional 50g cheese	18

Gluten free bread and pasta are available on request

HOUSE WINE

Pass Sauvignon Blanc, New Zealand	8/40
Benchmark Shiraz, South Australia	8/40

BEVANDE

SPARKLING WINE 100ml

NV Furlan Valdobbiadene Prosecco Brut	12/70
<i>Veneto Italy</i>	

CHAMPAGNE 100ml

NV Billecart-Salmon 'Brut Reserve'	24/160
<i>Mareuil-Sur-Ay France</i>	

WHITE WINE 150ml

2016 Castelli Riesling	12/55
<i>Porongurup WA</i>	
2015 Russolo Pinot Grigio	15/75
<i>Friuli Italy</i>	
2016 Dog Point Sauvignon Blanc	13/60
<i>Marlborough NZ</i>	
2015 Scorpo Aubaine Chardonnay	15/70
<i>Mornington Peninsula</i>	

RED WINE 150ml

2017 Mitolo Sangiovese Rose	13/60
<i>McLaren Vale SA</i>	
2016 Nanny Goat Pinot Noir	15/75
<i>Central Otago NZ</i>	
2013 Rock Bare Cabernet Sauvignon	15/75
<i>Coonawarra, SA</i>	
2016 Glaetzer Bishop Shiraz	15/75
<i>Barossa Valley SA</i>	
2015 Poggerino Chianti Classico	15/75

“Anni, amori e bicchieri di vino, nun se contano mai.”

“Years, lovers and glasses of wine; these things must not be counted.”

– *Anthony Capella, The Food of Love*