
ANTIPASTI

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| House-made focaccia, rosemary, sea salt, parmesan | 14 |
| Baccala crocchette | 16 |
| Mushroom arancini | 16 |
| Marinated olives | 12 |
| Olive all'ascolana – green olives, veal, prosciutto, bread crumbs, garlic aioli | 18 |
| Prosciutto di Parma 30mth, grissini, buffalo mozzarella | 32 |
| Freshly shucked oysters, red wine mignonette, lemon | 5 |

I PRIMI

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| Seared scallops, carrot and rosemary puree, carrot and ginger crumb | 32 |
| Salumi selection – house cured meats, white bean puree, cornichon, crostini | 35 |
| Crispy zucchini flowers filled with eggplant and parmesan, roasted pepper salad | 30 |
| Crispy grilled quail wrapped in pancetta, sage, pear tortino, vincotto | 30 |
| Tuna carpaccio, shaved fennel, citrus, rocket, baby capers | 32 |
| Calamari fritti in rice flour, salsa verde, lemon, garlic aioli | 29 |
| Herb crusted beef carpaccio, green olive aioli, buffalo ricotta, wild rocket | 30 |
| Slow roasted pork belly, cous cous, tomato, parsley salad, agrodolce dressing | 30 |

MINISTRA E PASTA

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| Soup of the day | 24 |
| House-made tagliatelle, porcini mushroom ragu, white wine, sage | 32/38 |
| Potato gnocchi, blue swimmer crab, squash, preserved lemon | 36/46 |
| Maltagliati, duck ragu, fresh tomato, chanterelle mushrooms | 32/38 |
| Pappardelle, beef and pork ragu, red wine, tomato | 32/38 |
| Linguine, seafood, garlic, chili, herbs | 36/46 |
| Risotto prawn, preserved lemon, basil | 34/44 |

I SECONDI

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| Fish n' chips, beer battered fish of the day, tartare, lemon | 49 |
| Fish of the day, slow cooked tomato, basil, black olives | 49 |
| Roasted lamb rack, pancetta wrapped green beans, potato fondant, lamb jus | 50 |
| Veal cotoletta, green apple, savoy cabbage salad | 50 |
| Crispy slow roasted duck, beetroot puree, wilted chard, duck jus | 50 |
| Mayura Wagyu Brisket, carrot puree, compressed apple, herb gremolata, jus | 50 |
| Corn fed chicken breast wrapped in prosciutto, corn puree, foie gras, morel jus | 48 |

CONTORNI E INSALATA

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| Shoestring French fries | 12 |
| Beer-battered onion rings | 12 |
| Broccolini, bacon, soft leaves | 14 |
| Oxheart tomato salad, basil dressing | 14 |
| Roasted radicchio, pear, toasted walnuts, shaved pecorino | 20 |
| Polenta chips, sour cream | 15 |
| White and green bean salad, grilled lemon, red witlof | 18 |
| Garden salad | 12 |
| Iceberg, avocado, parmesan salad, Caesar dressing | 14 |
| Sauteed spinach, lemon | 14 |
| Mashed potato | 14 |

Gluten free bread and pasta are available on request

BISTECCA

Collinson & Co.

Black Angus, Grass Fed, Gippsland VIC, 30 mth old

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|---------------|-------|-----------------------|----|
| Rib Eye | 600g+ | 35 – 50 days dry aged | 95 |
| Scotch Fillet | 450g+ | 35 – 50 days dry aged | 85 |

Tender Valley

Black Angus, 200 days Grain fed, Riverina NSW, 30 mth old

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| Sirloin | 350g+ | | 70 |
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Thousand Guineas

Australian Shorthorn, 150 days Grain fed, Multi-Regional Vic, 30 mth old

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| Eye Fillet | 300g+ | | 60 |
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All meat is hand cut

Condiments

Freshly grated horseradish

French, English, Seeded mustard

Red wine jus

Green peppercorn sauce

Cecconi's 1 Litre Olive Oil, Shepparton Victoria \$35 per bottle

Highly regarded by some of Melbourne's best chefs, this premium extra virgin olive oil has a mild fruit taste with a distinctive herbaceous note & a gentle peppery finish.

DOLCI

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| Warm soft-centered chocolate pudding, fior di latte gelato | 23 |
| Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese | 22 |
| Cannoli, ricotta and pistachio mousse, strawberries | 22 |
| White chocolate panna cotta, milk crumble, summer berries, aero bar | 22 |
| Dark chocolate pavlova, chantilly, passionfruit, raspberries | 22 |
| Mango semifreddo, coconut meringue, pineapple | 22 |
| Selection of house made sorbetto and gelato | 19 |
| Dessert tasting plate – chef's selection of 3 desserts | 30 |
| Affogato - vanilla bean ice cream, espresso and your choice of liqueur: <i>Galliano Kahlua Frangelico Tia Maria Amaretto</i> | 20 |
| Biscotti | 12 |
| Formaggio - Selection of 2 x 50g cheese, pear, house-made jam, crackers | 35 |
| - Additional 50g cheese | 18 |

Dessert Cocktails

Chocolate Martini 22

Vanilla Vodka, Creme di Cacao, Mozart Chocolate Liqueur

Espresso Martini 22

Absolut Vodka, Espresso, Kahlua, Licor 43

Amaretto Sour 20

Amaretto, Egg White, Lemon

Lemon Sgroppino 20

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 12

Sambuca 11

Amaretto di Saronno 11

Grappa

Nonino Grappa di Moscato 14

Antinori Tignanello Grappa 20

Nonino La Riserva 5 yrs 25

BAR APÉRITIFS

Bubbles

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

Traditional Cocktails

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| Cosmopolitan | 20 |
| Caipiroska | 20 |
| Classic Mojito | 20 |
| Margarita | 20 |
| Our Classic Martini | 19/28 |

House Cocktails

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| Aperol Spritz | 20 |
| Italian Mule | 21 |
| Passionfruit Sour | 20 |
| Cecconi's White Spritz | 20 |

Birra

Local Beer

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| Cascade light | 10 |
| James Boag Premium | 11 |
| Crown Lager | 11 |

Craft Beer

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| White Rabbit White Ale | 12 |
| White Rabbit Dark Ale | 12 |
| Stone & Wood Pacific Ale | 12 |
| Feral Brewing Hop Hog | 13 |

Imported Beer

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| Peroni Leggera | 10 |
| Peroni Nastro Azzurro | 11 |
| Birra Moretti | 11 |
| Corona | 11 |
| Asahi | 11 |

Cider

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| Willie Smith Apple | 14 |
| Willie Smith Pear | 14 |