
ANTIPASTI

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

Seared scallops, carrot and rosemary puree, carrot and ginger crumb	32
Salumi selection – house cured meats, white bean puree, cornichon, crostini	30
Crispy zucchini flowers filled with eggplant and parmesan, roasted pepper salad	30
Crispy grilled quail wrapped in pancetta, sage, pear tortino, vincotto	30
Swordfish 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

MINESTRA E PASTA

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

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

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

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

Sirloin	350g+		70
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Thousand Guineas

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

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

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

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

House Cocktails

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

Birra

Local Beer

Cascade light	10
James Boag Premium	11
Crown Lager	11

Craft Beer

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

Imported Beer

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

Cider

Willie Smith Apple	14
Willie Smith Pear	14