
ANTIPASTI

Baccala crocchette, lemon and parsley emulsion	16
Mushroom arancini	16
Marinated olives	12
Olive all'ascolana – sundried tomato, mascarpone puree, rocket leaves	18
Prosciutto di Parma 30-month, grissini, burrata	32
Freshly shucked oysters, pickled pear, wild lime dressing	5

I PRIMI

Seared scallops, cucumber, green apple, dill, onion crisps	32
House-made salumi, white bean puree, pickled baby onions, focaccia, crostini	35
Crispy grilled quail wrapped in pancetta, sage, grilled figs, vincotto	30
Tuna carpaccio, shaved fennel, citrus, rocket, baby capers	32
Crispy zucchini flowers, baked ricotta, lemon zest, shaved pecorino, chives	30
Calamari fritti in rice flour, salsa verde, lemon, garlic aioli	29
Herb crusted beef carpaccio, grilled peach, hazelnut dressing, parmesan crisps	30
Slow roasted pork belly, celeriac puree, warm radicchio, apple sauce	30

MINISTRA E PASTA

Soup of the day	24
House-made tagliatelle, porcini mushroom ragu, white wine, sage	32/38
Potato gnocchi, duck ragu, fresh tomato, wild mushrooms	32/38
Southern Rock crayfish cappelletti – potato and leek veloute, clams, parsley	36/46
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, corn puree, slow cooked tomato, grilled zucchini flowers	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

CONTORNI E INSALATA

Shoestring French fries	12
Beer-battered onion rings	12
Broccolini, bacon, soft leaves	14
Tomato salad, burrata, black olive crumble, caper dressing	22
Roasted radicchio, pear, toasted walnuts, shaved pecorino	20
Warm salad of beans, potato, olive oil, ricotta	18
Whole roasted russet potato, creme fraiche, shallots, cornichons, parsley	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

BISTECA

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
Lemon curd gelato, pie crumble, citrus segments, burnt meringue	22
White chocolate cheesecake, coconut sponge, banana butterscotch	22
Apple, golden raisin, walnut torta, diplomat cream, candied walnuts	22
Gianduja parfait, chocolate sable, hazelnuts, exotic fruits	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