

Two courses - glass of house wine \$40

ANTIPASTI

Mushroom arancini	16
Baccala	16
Baked potato, crème fraiche	15
Marinated olives	9
Olive all'ascolana	8
Burrata, crostini	15
Oyster	5 each
Cured meats selection	14
Calamari	16/25
Crispy zucchini flowers, ricotta	20
Beef carpaccio, peaches, parmesan	20
Lamb croquettes, mint salsa verde	18

PASTA

Risotto of the day	25
Spaghettoni, garlic, chilli, anchovies	24
Beef lasagne	25
Potato gnocchi, duck ragu	27
Potato gnocchi, tomato, mozzarella	26
House made penne, bolognese	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 pie, mash pea, mash potato	28
Veal schnitzel, cabbage slaw	26

EXPRESS LUNCH

CONTORNI E INSALATA

Shoestring French fries	12
Beer-battered onion rings	12
Broccolini, bacon, soft leaves	14
Chef's garden salad	12
Iceberg, avocado, parmesan, Caesar dressing	14
Sauteed spinach	14
Mashed potato	14

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
Lemon curd gelato, crumble, burnt meringue	22
Gianduja parfait, chocolate sable, hazelnuts	22
Apple, raisin, walnut torta, diplomat cream	22
White chocolate cheesecake, sponge, butterscotch	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

Public Holidays incur a 15% surcharge

HOUSE WINE	gl/bt
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

2017 Frogmore Creek Riesling	12/65
<i>Coal River TAS</i>	
2017 Russolo Pinot Grigio	15/75
<i>Friuli Italy</i>	
2017 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>	
2017 Nanny Goat Pinot Noir	15/75
<i>Central Otago NZ</i>	
2016 Castelli Cabernet Sauvignon	15/65
<i>Frankland River WA</i>	
2015 Two Cells Shiraz	15/70
<i>Beechworth VIC</i>	
2015 Ormanni Chianti Classico	15/75
<i>Tuscany Italy</i>	

“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*