
ANTIPASTI

Baccala crocchette, lemon and parsley emulsion	16
Mushroom arancini	16
Marinated olives	12
Olive all'ascolana, sundried tomato, mascarpone puree, rocket leaves	18
San Daniele prosciutto 24-month, grissini, buffalo mozzarella	32
Freshly shucked oysters, pickled pear and wild lime dressing	5

I PRIMI

Seared scallops, parsnip puree, pickled turnips, onion tuile	32
House-made salumi, white bean puree, pickled baby onions, focaccia, crostini	35
Crispy grilled quail wrapped in pancetta, sage, figs, radicchio, vincotto	30
Cured kingfish, roasted baby beetroots, spring onion, orange puree	32
Roasted baby cauliflowers, cauliflower puree, pine nuts and raisin sauce	28
Calamari fritti in rice flour, salsa verde, lemon, garlic aioli	29
Herb crusted beef carpaccio, parmesan cream, balsamic glaze, spinach, shallots	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
Agnolotti of veal, pork, rabbit, Warrigal greens and sage puree	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, grilled pumpkin, sauteed kale, Jerusalem artichoke chips	49
Roasted lamb loin, chestnuts, rosemary, mushrooms, pickled flat beans, jus	50
Veal cotoletta, green apple, savoy cabbage salad	50
Crispy slow roasted duck, quince puree, sweet potato, mustard leaf, jus	50
Braised veal shank, saffron risotto cake, bordelaise sauce, chicory, gremolata	50

CONTORNI E INSALATA

Shoestring French fries	12
Beer-battered onion rings	12
Grilled brussel sprouts, Dijon mustard, brioche crostini	14
Roasted radicchio, pear, toasted walnuts, shaved pecorino	20
Warm salad of sweet peas, flat beans, bacon, tatsoi, salted ricotta	18
Potato crocchette, creme fraiche	18
Garden salad	12
Iceberg, avocado, parmesan salad, Caesar dressing	14
Sauteed spinach, lemon	14
Mashed potato	14

Gluten free bread, batter 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
Chestnut panna cotta, milk chocolate crumbs, ganache, pears	22
Zabaglione, honey cake, creme patissiere, almonds	22
Marsala apples, oat crumble, salted caramel, creme fraiche gelato	22
Chocolate and pecan tart, banana gelato	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



“Kafa is one of the finest coffees in the world, and the first from the Earth.
Hand chosen beans originating in the Ethiopian forest, Kafa is a perfect balance of aroma, taste and body –
slow roasted locally for a unique coffee tasting experience.”

AFTER

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

NV Ruggeri Quartese '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