

EXPRESS LUNCH

Two courses - glass of house wine \$40

ANTIPASTI

Mushroom arancini	16
Baccala	16
Potato crocchette, creme fraiche	15
Marinated olives	9
Olive all'ascolana	8
Buffalo mozzarella, crostini	15
Oyster	5 each
Cured meats selection	14
Calamari	16/25
Roasted cauliflower, pine nuts, raisins	20
Beef carpaccio, parmesan, spinach, shallots	20
Lamb croquettes, mint salsa verde	18

PASTA

Risotto of the day	25
Spaghettini, 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

CONTORNI E INSALATA

Shoestring French fries	12
Beer-battered onion rings	12
Salad of sweet peas, flat beans, bacon, ricotta	18
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
Chestnut panna cotta, milk chocolate crumbs, ganache, pears	22
Zabaione, honey cake, crème patissiere, almonds	22
Marsala apples, oat streusel, salted caramel, cream fraiche gelato	22
Chocolate, pecan tart, banana gelato	22

Formaggio

Selection of 2 x 50g cheese	35
pear, house-made jam, crackers	
Additional 50g cheese	18

Gluten free bread available on request

Gluten free pasta available, additional \$3

Public Holidays incur a 15% surcharge

HOUSE WINE

Pass Sauvignon Blanc, New Zealand	10/40
Benchmark Shiraz, South Australia	10/40

BEVANDE

SPARKLING WINE 100ml

NV Ruggeri 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	13/65
<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>	
2017 Shadowfax Chardonnay	15/75
<i>Macedon VIC</i>	

RED WINE 150ml

2018 Tokar Estate Rose	13/60
<i>Yarra Valley VIC</i>	
2017 Nanny Goat Pinot Noir	15/75
<i>Central Otago NZ</i>	
2016 Rock Bare Cabernet	14/75
<i>Coonawarra SA</i>	
2015 Mitolo Angela Shiraz	15/75
<i>McLaren Vale SA</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*