
ANTIPASTI

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| Baccala crocchette, lemon and parsley emulsion | 16 |
| Mushroom arancini | 16 |
| Marinated olives | 12 |
| Olive all'ascolana, sundried tomato, mascarpone puree, rocket leaves | 18 |
| Freshly shucked oysters, pickled pear and wild lime dressing | 5 |

I PRIMI

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| Seared scallops, pea puree, pea cress, squid ink tuile | 32 |
| Crispy grilled quail wrapped in pancetta, sage, figs, radicchio, vincotto | 30 |
| Cured ocean trout, baby beetroot, cumquat, orange puree | 30 |
| Charred asparagus, asparagus puree, taleggio, almond salad | 30 |
| Calamari fritti in rice flour, salsa verde, lemon, garlic aioli | 30 |
| Herb crusted beef carpaccio, parmesan cream, balsamic glaze, spinach, shallots | 30 |
| Slow roasted pork belly, yoghurt cream, charred fennel, dill | 30 |

MINESTRA E PASTA

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| Soup of the day | 24 |
| House-made tagliatelle, porcini mushroom ragu, white wine, sage | 34/40 |
| Potato gnocchi, duck ragu, fresh tomato, wild mushrooms | 34/40 |
| Agnolotti of veal, pork, rabbit, Warrigal greens and sage puree | 34/40 |
| Pappardelle, beef and pork ragu, red wine, tomato | 34/40 |
| Linguine, seafood, garlic, chili, herbs | 38/49 |
| Risotto prawn, preserved lemon, basil | 35/45 |

I SECONDI

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| Fish n' chips, beer battered fish of the day, tartare, lemon | 50 |
| Barramundi, fennel puree, saffron chips, shaved fennel | 50 |
| Milk fed lamb, white wine, sage, gnocco alla romana, broad beans | 50 |
| Veal cotoletta, green apple, savoy cabbage salad | 50 |
| Crispy slow roasted duck, smoked savoy cabbage, polenta, jus | 50 |
| Wagyu brisket, grain salad, onion yoghurt, wild garlic | 50 |

CONTORNI E INSALATA

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| Shoestring French fries | 12 |
| Beer-battered onion rings | 14 |
| Charred broccolini, Dijon mustard, brioche crostini | 16 |
| Roasted radicchio, pear, toasted walnuts, shaved pecorino | 20 |
| Warm salad of sweet peas, green beans, bacon, tatsoi, salted ricotta | 18 |
| Potato crocchette, creme fraiche | 18 |
| Garden salad | 12 |
| Iceberg, avocado, parmesan salad, Caesar dressing | 16 |
| Sauteed spinach, lemon | 16 |
| Mashed potato | 16 |

Gluten free bread, batter and pasta are available on request

BISTECCA

Collinson & Co.

Black Angus, Grass Fed, Gippsland VIC, 30 mth old

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| Scotch Fillet | 450g+ | 85 |
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Tender Valley

Black Angus, 200 days Grain fed, Riverina NSW, 30 mth old

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| Sirloin | 400g+ | 75 |
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Thousand Guineas

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

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| 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

Mushroom Sauce

Cecconi's 1 Litre Olive Oil, Mornington Peninsula, 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

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| Warm soft-centered chocolate pudding, fior di latte gelato | 23 |
| Tiramisu - sponge soaked in kahlua, strega, coffee, mascarpone cheese | 22 |
| Hazelnut torta, gianduja mousse, mandarin, coffee gelato | 22 |
| Lemon panna cotta, torta verde, milk crumbs, strawberries | 22 |
| Cannoli, pistachio and ricotta cream, ganache | 22 |
| Grapefruit curd, crispy meringue, finger lime, blood orange sorbet | 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 |

LAVAZZA

TORINO, ITALIA, 1895

AFTER

Dessert Cocktails

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| Chocolate Martini | 22 |
| <i>Vanilla Vodka, Creme di Cacao, Mozart Chocolate Liqueur</i> | |
| Espresso Martini | 22 |
| <i>Absolut Vodka, Espresso, Kahlua, Licor 43</i> | |
| Amaretto Sour | 20 |
| <i>Amaretto, Egg White, Lemon</i> | |
| Lemon Sgroppino | 20 |
| <i>Absolut Vodka, Lemon Sorbet, Limoncello</i> | |

Dessert Wines

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| Elio Perrone Moscato d'Asti 'Sourgal' | 12 |
| De Bortoli 'Noble One' Botrytis Semillon | 17 |

Traditional Italian Digestives

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| Amaro Montenegro | 11 |
| Amaro Nonino | 12 |
| Limoncello di Capri | 12 |
| Sambuca | 11 |
| Amaretto di Saronno | 11 |

Grappa

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| Nonino Grappa di Moscato | 14 |
| Antinori Tignanello Grappa | 20 |
| Nonino La Riserva 5 yrs | 25 |

BAR APÉRITIFS

Bubbles

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| 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

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

House Cocktails

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

Birra

Local Beer

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| Cascade light | 10 |
| James Boag Premium | 11 |
| Crown Lager | 11 |

Craft Beer

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

Imported Beer

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

Cider

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| Willie Smith Apple | 14 |
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