

ANTIPASTI

Mushroom arancini	16
Baccala	16
Potato crocchette, creme fraiche	15
Marinated olives	9
Olive all'ascolana	8
Buffalo mozzarella, crostini	15
Salami, pickled onions, grissini	16
Oyster	5 each
Calamari	16/25
Charred asparagus, taleggio, almond salad	22
Beef carpaccio, parmesan, spinach, shallots	22
Lamb croquettes, mint salsa verde	18

PASTA

Risotto of the day	26
Spaghettini, garlic, chilli, anchovies	25
Beef lasagne	26
Potato gnocchi, duck ragu	28
Potato gnocchi, tomato, mozzarella	28
House made penne, bolognese	28
Veal tortellini, prosciutto, sage butter	28

From the a la carte menu

Seafood linguine – red/white	30
------------------------------	----

I SECONDI

Fish of the day	28
Fish and chips, tartare, lemon	28
Wagyu beef burger, chips	25
Minute steak, parsley butter, fries	28
Duck pie, mash pea, mash potato	28
Veal schnitzel, cabbage slaw	28

EXPRESS LUNCH

Two courses - glass of house wine \$40

CONTORNI E INSALATA

Shoestring French fries	12
Beer-battered onion rings	14
Salad of sweet peas, green beans, bacon, ricotta	18
Chef's garden salad	12
Iceberg, avocado, parmesan, Caesar dressing	16
Sauteed spinach	16
Mashed potato	16

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
Hazelnut torta, gianduja mousse, coffee gelato	22
Lemon panna cotta, torta verde, strawberries	22
Cannoli, pistachio and ricotta cream, ganache	22
Grapefruit curd, meringue, blood orange sorbet	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

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>	
2018 Tenuta Maccan Pinot Grigio	15/75
<i>Friuli Italy</i>	
2017 Dog Point Sauvignon Blanc	13/60
<i>Marlborough NZ</i>	
2017 Ashbrook Estate Chardonnay	15/75
<i>Margaret River WA</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>	
2017 Amelia Park Cabernet Merlot	15/75
<i>Margaret River WA</i>	
2015 Mitolo Angela Shiraz	15/75
<i>McLaren Vale SA</i>	
2015 Ormanni Chianti Classico	15/75
<i>Tuscany Italy</i>	

Public Holidays incur a 15% surcharge

“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*