

## ANTIPASTI

Mushroom arancini	16
Baccala	16
Roasted sweet potato, fontina, nuts, slaw	16
Marinated olives	9
Olive all'ascolana	8
Buffalo mozzarella, cracker	15
Salami, pickled onions, grissini	16
Oyster	5 each
Calamari	16/25
Crispy zucchini flowers, eggplant, tomato	22
Beef carpaccio, mayo, parmesan, rocket	22
Lamb croquettes, mint salsa verde	18

## PASTA

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

Triple cooked house chips	14
Beer-battered onion rings	14
Warm 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
White chocolate mousse, raspberry, almonds	22
Coconut semifreddo, chocolate, pineapple	22
Cannoli, pistachio and ricotta cream, strawberries	22
Pavlova, chantilly, tropical fruits, blueberry 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*

**Public Holidays incur a 15% surcharge**

## HOUSE WINE

Babich Black Label 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>	

“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*