



## TO START - \$14 each

Cantabrian Spanish anchovies, chargrilled crostini <sup>(DF)</sup>  
'Ascolana', green Sicilian olives, nduja stuffed, fried

## ENTREE - Your choice of

'Ocean Trout Crudo' dill cured, celery relish, pickled jalapeño, lemon thyme honey gel <sup>(DF/GF)</sup>  
Beef Carpaccio, thin sliced beef fillet, baby capers, parmesan custard rocket leaves, cured egg yolk <sup>(GF)</sup>  
Zucchini Flowers, crispy batter, butternut squash, goats curd, grape must (2) <sup>(V/GF)</sup>  
'Seafood Grigliata' king prawn, butterflied, green mango dressing, baked scallops, roasted pepper salsa, basil crumb  
'Mezze Maniche' small tube shaped pasta, Chianti braised beef cheek ragù, herb gremolata

## MAIN COURSE - Your choice of

Porterhouse, grass fed Angus MB4 collection 300g, sweet carrot, carrot mustard, brandy green peppercorn sauce <sup>(GF)</sup>  
'Cotoletta' pork rib eye, golden crumb, parsnip purée, green goddess dressing, sage  
Lamb shank, forequarter lamb, Pedro Ximénez ragù braised, chopped charred beans, pomme purée  
Fish of the day - wait staff to advise (MP)  
'Porcini & Chicken Risotto', slow free range Maryland, porcini mushroom ragù <sup>(GF/VO)</sup>  
'Gnocchi Pugliese' house made potato dumplings, broccolini cream, florets, black olives, almonds <sup>(N/V)</sup>  
'Spaghetti Gamberi' king prawns, cherry tomatoes, brandy, seafood bisque

## SIDES - \$14 each

Shoe-string fries <sup>(GF/DF/V)</sup>  
Broccolini, garlic, chilli, mushroom xo <sup>(GF/V)</sup>  
Mixed salad leaves, shaved radish, citrus dressing <sup>(GF/DF/V)</sup>  
Brussels sprouts, burnt honey, Prosciutto di Parma <sup>(GF/DF)</sup>  
Potato mash, creamy potato, pecorino gratinated, chives <sup>(GF)</sup>

## DESSERT - Your choice of

Tiramisu' classic Italian dessert, coffee-soaked sponge, mascarpone cream, cocoa  
'Chocolate Mi Cuit' warm dark chocolate torte, molten centre, olive oil parfait <sup>(GF)</sup>  
'Tart' pear & rhubarb almond frangipane, orange scented custard, rhubarb gel <sup>(N)</sup>  
Basque cheese cake, brûlée crust, lemon lime bitters sorbet  
Cheese plate, homemade lavosh, dried fruit toast, fruit preserve - Milawa Brie (Aus), Berry's Creek Blue (Aus),  
Marcel Petite Comte (Fra)

V - Vegetarian GF - Gluten Free DF - Dairy Free N - Contains Nuts

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Public Holiday surcharge may apply.