

ENTREE - Your choice of

Freshly shucked oysters, ginger beer & apple mignonette, fresh lemon ^(G) ^(DF)

'Bresaola' wagyu beef, pickled baby fig, rocket leaves, pecorino ^(GF)

'Carpaccio' yellow-fin tuna, horseradish cream, qukes, chilli tapioca crisp ^(GF)

'Gnocchi', homemade potato gnocchi, braised duck leg ragu, radicchio, pecorino

Seafood grigliata; grilled king prawn, lobster salad, garlic chilli butter ^(GF)

'Verdure piatto'; crisp zucchini flower, goats cheese & olive filling, potato & spinach croquette ^(V)

'Tuscan plate'; boneless lamb rib, lemon spiced dukkah, chargrilled quail ^(GF/DF/N)

MAIN COURSE - Your choice of

Eye fillet steak, grass fed 220g ^(GF) OR Porterhouse steak, southern ranges MB4, 300g ^(GF)

Served with charred broccolini fricassee, brandy green peppercorn sauce

'Porchetta' rotisserie roasted pork belly, pickled pear, mojo verde ^(GF/DF)

'Lamb rump' pasture-fed lamb, celeriac puree, honey balsamic, fried lamb croquette

Fish of the day - wait staff to advise

'Spaghettoni Vongole', SA clams, chilli, garlic, white wine, olive oil, bottarga ^(DF)

'Tortellini', spinach & ricotta filled, watercress puree, black olives, fried sage ^(V)

SIDES - 13 each

Shoe-string fries ^(GF/DF)

Sautéed greens, whipped fetta, kalamata olives ^(GF)

Mixed leaves, shaved radish, citrus dressing ^(GF/DF)

Duck fat chat potatoes, rosemary, sea salt ^(GF)

DESSERT - Your choice of

'Tartufo' tiramisu flavoured parfait, coffee-soaked sponge, chocolate shavings ^(GF)

Basque cheesecake, freeze dried raspberries, raspberry sorbet ^(GF)

Black forest tart, cherry cremeux, dark chocolate ganache, vanilla cream

Orange-scented pannacotta, compote, apple gel, rose petal praline ^(GF)

Cheese selection, with house made lavosh & fruit preserve

Pyengana Cheddar, Tarago Gippsland Blue, Woombye Blackall Camembert

V - vegetarian

GF - gluten free

DF - dairy free

N - contains nuts