



ENTREES

House made focaccia, tomato & basil 'scarpetta' vg, v	12
Marinated olives gf, vg, v	11
Jamon Serrano, caponata, herb crackers gf*	25
Grilled calamari, olive & almond tapenade, oven dried tomato salsa gf	32
Yamba prawns, white onion puree, fennel, crispy jamon gf	33
Farinata, burrata, roasted capsicum, capers, anchovies gf, vg*, v*	31
Rotolo, mushroom, spinach, truffle, burnt butter, almond vg	28
Eye fillet carpaccio, king mushroom, truffle aioli, parmesan gf	34

MAINS

300 gm MB4+ grass fed sirloin, potatoes and bacon pave, onion petals, jus gf	59
Local fish, pea puree, seasonal greens, pecorino, mint gf	48
Spaghetтини, Yamba prawns, cuttlefish, chili, garlic, broccolini, pangrattato vg* v*	43
Risotto- Yamba prawns, zucchini flowers, saffron, bottarga gf, vg*, v*	44

SIDES

Seasonal greens, garlic, chili, almond gf, vg, v	14
Shoestring fries, truffle oil, parmesan gf, vg, v*	14
Mixed leaves, red wine dressing gf, vg, v	14



DESSERT	Dark chocolate, hazelnut, tiramisu, vg	21
	Baked Basque cheesecake, raspberry coulis, vanilla	
	Galliano cream, almonds gf, vg	21
	Christmas budino, anglaise, vanilla ice cream vg	22
	Affogato, house biscotti gf*, vg	23

DESSERT WINE	2024 Frogmore Creek Iced Riesling <i>Tasmania</i>	<i>Gls 60ml</i>	15
		<i>Btl 375ml</i>	52
	NV Romate Pedro Ximenez <i>Jerez, Spain</i>	60ml	12
	NV Il Gusto della Costa Limoncello <i>Amalfi Coast, Italy</i>	30ml	10
	2007 Dow's Colheita Single Year Tawny Port		
	<i>Douro Valley, Portugal</i>	30ml	16
	2019 Braida Moscato d'Asti <i>Piedmont, Italy</i>	Btl 375ml	48
	2024 Soumah Bracchetto <i>Yarra Valley, Vic (sweet)</i>	750ml	55

	Dessert cocktail Espresso Martini or Brandy Alexander	22
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gf - gluten free, gf* - can be made gluten free
 vg – vegetarian, vg* - can be made vegetarian
 v – vegan, v* - can be made vegan

