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|----------------|---------------------------------------------------------------------------------------------------|----|
| <b>ENTREES</b> |                                                                                                   |    |
|                | 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,<br>oven dried tomato salsa gf                          | 32 |
|                | Yamba prawns, corn puree, chorizo, burnt corn, tomato oil gf                                      | 33 |
|                | Farinata, burrata, pork belly, witlof, walnuts,<br>chilly honey gf, vg*, v*                       | 33 |
|                | Rotolo, mushroom, spinach, truffle, burnt butter, almond vg                                       | 28 |
|                | Eye fillet carpaccio, pickled radish, horseradish mayo, rocket,<br>crispy capers, parmesan gf     | 34 |
| <b>MAINS</b>   |                                                                                                   |    |
|                | 300 gm MB4+ grass fed sirloin, potatoes and bacon pave,<br>onion petals, horseradish mayo, jus gf | 59 |
|                | Local fish, witlof, asparagus, hazelnut, jamon, orange gf                                         | 49 |
|                | Spaghettoni, Yamba prawns, cuttlefish, chilli, garlic,<br>broccolini, pangrattato vg*             | 43 |
|                | Strozzapreti, El Ocaso sausage, king mushrooms, broad beans,<br>pecorino vg*, v*                  | 43 |
|                | Risotto- Yamba prawns, zucchini flowers, saffron gf, vg*, v*                                      | 43 |
| <b>SIDES</b>   |                                                                                                   |    |
|                | Seasonal greens, garlic, chili, almond gf, vg, v                                                  | 14 |
|                | Shoestring fries, truffle oil, parmesan gf, vg, v*                                                | 14 |
|                | Rocket, walnuts, pear, parmesan, red wine dressing gf, vg, v*                                     | 16 |



|                 |                                                                            |           |    |
|-----------------|----------------------------------------------------------------------------|-----------|----|
| DESSERT         | Lemon sorbet, mango salad, shortbread crumbs gf, vg, v*                    | 21        |    |
|                 | Dark chocolate, hazelnut, tiramisu, vg                                     | 22        |    |
|                 | Vanilla pannacotta, berry compote, champagne jelly,<br>pistachio crisp gf* | 21        |    |
|                 | Christmas budino, anglaise, vanilla ice cream vg                           | 22        |    |
|                 | Affogato, house biscotti gf*, vg                                           | 23        |    |
| DESSERT<br>WINE | 2024 Frogmore Creek Iced Riesling Tasmania Gls 60ml                        | 15        |    |
|                 |                                                                            | Btl 375ml | 52 |
|                 | NV Romate Pedro Ximenez Jerez, Spain 60ml                                  | 12        |    |
|                 | NV Il Gusto della Costa Limoncello Amalfi Coast, Italy 30ml                | 10        |    |
|                 | 2007 Dow's Colheita Single Year Tawny Port<br>Douro Valley, Portugal 30ml  | 16        |    |
|                 | 2019 Braida Moscato d'Asti Piedmont, Italy Btl 375ml                       | 48        |    |
|                 | 2024 Soumah Bracchetto Yarra Valley, Vic (sweet) 750ml                     | 55        |    |
|                 | Dessert cocktail Espresso Martini or Brandy Alexander                      | 22        |    |
|                 | gf - gluten free, gf* - can be made gluten free                            |           |    |
|                 | vg – vegetarian, vg* - can be made vegetarian                              |           |    |
|                 | v – vegan, v* - can be made vegan                                          |           |    |

