



ENTREES	House made focaccia, tomato & basil 'scarpetta' vg, v	12
	Marinated olives gf, vg, v	11
	Yamba prawns, vongole, fregola, saffron, confit tomatoes, mint gf*	34
	Grilled calamari, olive & almond tapenade, oven dried tomato salsa gf	32
	Farinata, burrata, pork belly, witlof, walnuts, chilly honey gf, vg*, v*	33
	Pork & veal meatballs, braised onion, pine nuts, pecorino	28
	Rotolo, mushroom, spinach, truffle, burnt butter, almond vg	28
	Eye fillet carpaccio, marinated king mushroom, parmesan, horseradish mayo gf	34
MAINS	300 gm MB4+ grass fed sirloin, potatoes pave, onion petals, horseradish mayo, jus gf	59
	Local fish, vichyssoise, burnt leeks, crispy bacon gf	49
	Pappardelle, braised veal, rosso vermouth, basil, parmesan vg*	44
	Ravioli, ricotta, roast garlic, king mushroom, hazelnuts vg*	44
	Risotto- zucchini, prawns, fish, calamari, pipis, lemon gf, vg*, v*	44
SIDES	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, pistachio crisp gf* vg	21
	Christmas budino, apple, anglaise, vanilla ice cream vg	22
	Affogato, praline, 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 Conde de la Cortina Pedro Ximenez <i>Montilla, Spain</i>	60ml	12
	NV 1927 Alvear Pedro Ximenez <i>Montilla, Spain</i>	60ml	16
	NV Il Gusto della Costa Limoncello <i>Amalfi Coast, Italy</i>	30ml	10
	NV d'Arenberg Nostalgia Rare Tawny <i>McLarenVale, SA</i>	30ml	16
	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

