



ENTREES	House made focaccia, tomato & basil 'scarpetta' vg, v	13
	Marinated olives gf, vg, v	12
	Yamba prawns, capsicum puree, panelle, lime gf	34
	Grilled calamari, pea puree, king mushrooms, dill & lemon dressing gf	32
	Farinata, burrata, pork belly, witlof, walnuts, chilly honey gf, vg*, v*	33
	Pork & veal meatballs, braised onion, pine nuts, pecorino Rotolo, mushroom, spinach, truffle, burnt butter, almond vg	28 29
	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, cauliflower puree, English spinach, fresh peas, olive jus gf	52
	Seafood Lasagnetta, prawns, fish, cuttlefish, pipis, fennel, prangrattato	44
	Ravioli, ricotta, roast garlic, king mushroom, hazelnuts vg*	44
	Risotto- El Ocaso fennel sausage, radicchio, rosso vermouth shaved parmesan gf, vg*, v*	44
SIDES	Seasonal greens, garlic, chili, almond gf, vg, v	15
	Shoestring fries, truffle oil, parmesan gf, vg, v*	15
	Rocket, walnuts, pear, parmesan, red wine dressing gf, vg, v*	16



DESSERT	Lemon sorbet, plum compote, lemon crumbs gf* vg, v*	21
	Dark chocolate, hazelnut, tiramisu, vg	22
	Passionfruit crème brulee, galliano cream, pistachio crisp gf* 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

