

Dinner Menu

ANTIPASTI

Crumbed and Fried Scallops with Zucchini Puree and Pickled Zucchini
\$26

Fried Calamari with Lemon and Squid Ink Mayonnaise and Mint
\$26

Bruschetta with Roasted Cherry Tomatoes, Rocket and Ricotta Salata
\$23

House Made Smoked Paprika Focaccia with Capocollo, Grilled Eggplant
and Goats Curd
\$24

Crostini Bread with Creamy Burrata and Anchovies
\$24

Mushroom and Truffle Arancini with Napoli Sauce, Ricotta Salata and Rocket
\$20

Salumi Plate with 36-month aged Parma Prosciutto, Capocollo, Salami Norcia,
Mortadella, Nduja, Mixed Olives, Crackers, Truffle Pecorino and Giardiniera
\$32

PASTA

Gluten-free pasta available

House Made Tagliolini Pasta, Prawns, Roasted Tomato Sauce, Chilli,
Fried Basil and Chives
\$40

Casarecce with Slow Cooked Lamb Shoulder Ragu
and Rosemary Breadcrumb
\$36

Orrechiette Pasta with Italian Sausage, Cime Di Rapa and Burrata
\$36

House Made Potato Gnocchi with Roasted Tomato Sauce, Basil Puree
and Salted Ricotta
\$36

Risotto with Mushroom Puree, Goats Curd, Parsley and Hazelnuts
\$34

SECONDI

Pan Fried Barramundi, Fish Veloute, Fregola and Roasted Cauliflower
\$41

Slow Cooked Beef Cheek with Truffle Jus, Parsnip Puree and Asparagus
\$39

Slow Cooked Pork Tenderloin with Jerusalem Artichoke Puree, Sauteed
Mixed Mushrooms and Mustard Fruit Jus
\$40

Eggplant Parmigiana - Sliced Eggplant Layered with Fior Di Latte Cheese
and Nashi Pear served with Basil Puree and Rocket Pesto
\$33

CONTORNI

Roasted Potatoes with Rosemary - \$15

Broccolini with Garlic and Chilli - \$15

Salad Mix, Parmesan and Lemon Dressing - \$14

5-COURSE DEGUSTATION MENU CREATED BY OUR HEAD CHEF:
\$90 per person

Wine Pairing: Add \$45 per person

(No Changes)

Notice in advance required for any dietary requirements

House Made Smoked Paprika Focaccia with Capocollo, Grilled
Eggplant and Goats Curd

Crumbed and Fried Scallops with Zucchini Puree & Pickled Zucchini

Risotto with Mushroom Puree, Goats Curd, Parsley and Hazelnuts

Slow Cooked Beef Cheek with Truffle Jus, Parsnip Puree and
Asparagus

Ricotta Filled Cannoli - Pistachio and
Chocolate Chip with Candied Orange

Group Set Menu

\$80 PER PERSON
GROUPS OF 3 - 11 PEOPLE

ANTIPASTI TO SHARE

Salumi Plate with 36-month aged Parma Prosciutto, Capocollo, Salami Norcia, Mortadella, Nduja, Mixed Olives, Crackers, Buffalo Ricotta and Giardiniera

And

Bruschetta with Roasted Cherry Tomatoes, Rocket and Ricotta Salata

INDIVIDUAL ANTIPASTI

Fried Calamari with Lemon and Squid Ink Mayonnaise and Mint

Mushroom and Truffle Arancini with Napoli Sauce, Ricotta Salata and Rocket

INDIVIDUAL SECONDI

Gluten-free pasta and pizza available

Casarecce with Slow Cooked Lamb Shoulder Ragu
and Rosemary Breadcrumbs

Eggplant Parmigiana - Sliced Eggplant Layered with Fior Di Latte Cheese and
Nashi Pear served with Basil Puree and Rocket Pesto

Pizza - Any choice from the Pizza Menu

PLUS

Side of Chips and Salad Mix to Share

INDIVIDUAL DOLCI

Ricotta Filled Cannoli - Pistachio and
Chocolate Chip with Candied Orange

2 Scoops of Gelato

Affogato
Add Liquor extra \$10

PIZZE

Gluten-free bases, vegan cheese and lactose free cheese available - extra \$4 each

Margherita

Tomato Base, Fior di Latte, Basil
\$25

Margherita di Buffalo

Tomato Base, Buffalo Mozzarella, Cherry Tomato, Basil
\$30

Il Gambero

Tomato Base, Fior di Latte, Prawns, Cherry Tomato, Garlic,
Lemon and Rocket
\$32

Boscaiola

Sauteed Selection of Fresh Wild Mushrooms, Sausage, Fior Di
Latte and Mixed Fresh Herbs
\$30

Diavola

Hot Sopressa Salami, Fior Di Latte and Rocket
\$30

Capricciosa

Tomato Base, Fior Di Latte, Ham, Mushrooms, Artichokes and
Olives
\$30

DOLCI

White Chocolate Fondant with Pistachio Crumble and Berry Coulis
\$16.50

Ricotta Filled Cannoli
Pistachio and
Chocolate Chip with Candied Orange
\$16.50

Deconstructed Tiramisu - Mascarpone Semifreddo, Coffee Sabaion,
Mocha Sauce and Coffee Savoirdi
\$16.50

Affogato - \$12
add liqueur \$19

Gelato
1 Scoop - \$4.50
2 Scoops - \$7.50
3 Scoops - \$10

PAIR WITH ONE OF OUR DESSERT WINES:

2019 Cofield Moscato
Rutherglen, VIC - \$10 glass / \$50 bottle

2018 Castelli Empirica Iced Viognier
Margaret River, WA - \$13 glass / \$64 bottle

2017 De Bortoli Noble One Botrytis Semillon
Riverina, VIC - \$15 glass / \$78 bottle

2003 Tenute Rossetti Il Nostro Vinsanto
Tuscany, Italy - \$20 glass / \$95 bottle

NV Rutherglen Estates Classic Muscat
Rutherglen, VIC - \$9 glass / \$45 bottle (375ml)

NV Penfolds Grandfather Port
Multiregional, SA - \$ 24 glass

BAMBINI

Under 10 years old

\$30.00

Your choice of:

Rigatoni Napolitana Sauce &
Chips

Rigatoni Ragu Sauce & Chips

Chicken Cotoletta and Chips

PLUS

Your choice of 2 scoops of
Gelato.