

Dinner Menu

ANTIPASTI

Beef Carpaccio - Sliced Eye Fillet, Spring Onion, Horseradish
Mayonnaise, Crispy Shallots and Hazelnuts
\$27

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

Burrata Cheese with Tomato Puree, Fresh Tomatoes, Oregano,
Basil and Crostini
\$24

Smoked Prawns with Fennel Salad, Avocado Puree and Chili
\$24

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

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

Salumi Plate with 36-month aged Parma Prosciutto, Capocollo, Salami
Norcia, Nduja, Mixed Olives, Crackers, Asiago Cheese and Giardiniera
\$33

PASTA

Gluten-free pasta available

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

House Made Pappardelle Pasta with Slow Cooked Beef Brisket Ragù,
Parmesan Cheese and Pistachio Breadcrumbs
\$37

Spaghettoni with Blue Swimmer Crab, Garlic, Chili, Tomato and Parsley
\$38

Orecchiette with Asparagus Puree, Asparagus, Truffle and Truffle
Pecorino Cheese
\$36

Risotto with Beetroot Puree, Burrata Cheese and Tempura Basil
\$34

SECONDI

Pan Fried Barramundi Fillet with Sweetcorn Puree, Tempura Baby Corn
and Watercress
\$41

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

Herb and Almond Crusted Lamb Loin with Carrot Puree, Grilled Leek,
Carrots and Jus
\$41

Eggplant Parmigiana - Sliced Eggplant layered with Fior di Latte
Cheese and Nashi Pear served with Basil Puree and Rocket Pesto
\$34

CONTORNI

Roasted Potatoes with Rosemary - \$15

Broccolini with Garlic and Chili - \$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

To Share - Burrata Cheese with Tomato Puree, Fresh Tomatoes,
Oregano, Basil and Crostini

Smoked Prawns with Fennel Salad, Avocado Puree and Chili

Risotto with Beetroot Puree, Burrata Cheese and Tempura Basil

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

Ricotta Filled Cannoli Pistachio
and Chocolate Chip, 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, Asiago Cheese 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

Orecchiette with Asparagus Puree, Asparagus, Truffle and Truffle Pecorino Cheese

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

DOLCI

Mango and Pineapple Mousse with Pineapple Jelly, Dried Pineapple
and Hazlenut Crumble
\$16.50

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

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

PIZZE

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

Diavola

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

Capricciosa

Tomato Base, Fior Di Latte, Ham, Mushrooms and Olives
\$32

Prosciutto

Tomato Base, Fior di Latte, Basil and Prosciutto
\$32

Boscaiola

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

Crostino

Fior di Latte Cheese and Ham
\$28

Potato

Fior di Latte Cheese, Potato, Olives and Onion
\$30

Anchovy

Fior di Latte Cheese, Buffalo Mozzarella, Anchovies and Lemon
\$30

Mortazza

Fior di Latte Cheese, Buffalo Mozzarella, Mortadella, Pistachio
and Balsamic Vinegar
\$32

Friarielli

Fior Di Latte Cheese, Burrata, Italian Sausage
and Friarielli (Turnip Tops)
\$32

Menu

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.