



ANTIPASTI

Salumi Board	18.00
<i>Selection of sliced meats, buffalo mozzarella, pickles, stone baked bread</i>	
Pane al Forno	10.00
<i>Stone baked bread</i>	
Calamari	16.00
<i>Garlic dusted squid, zucchini ribbon, black garlic aioli</i>	
Baked Mussels	12.00
<i>Lemon & thyme, pangritata, sugo</i>	
Yellowfin Tuna	17.00
<i>Sesame crust, pickled cucumber, horseradish, artichoke</i>	
Bruschetta	14.00
<i>Tomato & eggplant caponata, macadamia, truffle, ciabatta</i>	
Crisp Zucchini Flower	6.00 ea
<i>Local ricotta, lemon, thyme, oregano, romesco</i>	
Pork & Veal Meatballs	16.00
<i>Tomato sugo, fennel, grilled bread</i>	

PASTA

Spaghetti	30.00
<i>Blue swimmer crab, clams, tomato, garlic, lemon</i>	
Our Bolognese	28.00
<i>Duck & chorizo ragù, pappardelle</i>	
Pumpkin Ravioli	27.00
<i>Pumpkin, peas, kale, ricotta, olive oil, walnut pangritata</i>	
House Made Parmesan Gnocchi	27.00
<i>Glazed pear, walnuts, gorgonzola, lemon thyme</i>	
House Made Lasagne	27.00
<i>Beef, béchamel, grana padano</i>	

GRILL

<i>Steaks are served with garlic butter, parmesan & polenta crumbed onion rings</i>	
200g Chargrilled Eye Fillet	43.00
<i>Little Creek Cattle Co, Yarra Valley</i>	
350g New York Striploin	39.00
<i>Bone in, 30 days house aged</i>	
<i>Little Creek Cattle Co, Yarra Valley</i>	
200g Lamb Loin	41.00
<i>Victoria Farm, Yarra Valley, VIC</i>	
Pan Seared Local Snapper	33.00
<i>Fennel, golden raisins, lemon</i>	

SIDES

Skinny Fries, truffle oil, parmesan	9.00 ea
Polenta Chips, garlic aioli	
Wood Roasted Mushrooms, garlic, thyme	
Seasonal Vegetables, olive oil, pink salt	
Brussels Sprouts, prosciutto di parma, sage, romesco	
Rocket, pear, pine nut, golden raisin, pecorino	
Panzanella Salad, buffalo mozzarella, tomato, aged balsamic	

LARGE

Grilled Eggplant Parmigiana	26.00
<i>Tomato ragù, parmesan, pangritata</i>	
Swordfish	33.00
<i>Caprese salad, buffalo mozzarella, baby basil</i>	
Chicken Saltimbocco	32.00
<i>Duck fat potato, spinach, pancetta, fior di latte</i>	
Our Parmigiana	28.00
<i>Roasted tomato sugo, buffalo mozzarella, basil, fries</i>	
Roasted Suckling Pork	36.00
<i>Stuffing, caponata, crackle, pan jus</i>	

DESSERT

Tiramisu	15.00
Baked Ricotta Cheesecake	15.00
<i>Strawberry, rhubarb, pistachio</i>	
Trio of Cannoli	12.00
<i>Italian custard</i>	
<i>Sicilian ricotta</i>	
<i>Nutella</i>	
Chocolate Fondant	15.00
<i>Blood orange gelato</i>	
Crème Brulee	15.00
<i>Peach, mango gelato, chocolate, almond biscotti</i>	
Ice Cream Sandwich	9.00
<i>Vanilla, chocolate, strawberry, wafer biscuits</i>	
Cheese Selection	20.00
<i>Selection of local & Italian cheese, quince, Italian crispbread, truffle honey, pear</i>	

