

## Starters

<b>Marinated Olives</b>	9.00
Warmed marinated olives served with house-baked foccacia (v, df, gf on req, o/g on req)	
* Great with Peroni Nastro Azzuro Lager 8.50 330ml	
<b>Mille Foglie</b>	18.90
Layered Spring vegetables, provolone cheese, Italian herbs, Roma tomato Napoli and parmigiano reggiano gratinated with gluten free crumbs (v, gf)	
* Great with Baby Doll Sauvignon Blanc 9.50 glass	
<b>Mozzarella di Bufala</b>	18.90
Buffalo mozzarella, heirloom cherry tomato, fresh basil on smoked capsicum puree served with warmed house made focaccia (v, gf on req, o/g on req)	
* Great with Fontanet Rose' 9.50 glass	
<b>Vitello Tonnato Piemontese</b>	21.00
Sliced veal girello (thigh) with a traditional tuna sauce with baby capers, anchovy and paprika (gf, df)	
* Great with Ingram Road Pinot Noir 11.00 glass	
<b>Roasted Octopus</b>	22.00
On potato zuppetta with straccitella cheese, salsa verde and crunchy ciabatta (gf on req, df on req)	
* Great with Copia Pinot Grigio 10.00 glass	
<b>Crispy Calamari</b>	19.50 / 28.50
Semolina fried crispy baby calamari on rocket leaves with a zesty lemon aioli (gf on req, o/g on req)	
* Great with Fritz Riesling 9.50 glass	

*Please note, menu substitutions are not available. Some menu items can be excluded from your dish - please speak with your waiter. Gluten free pasta available at no additional charge.*

**gf**-Gluten Free **v**-Vegetarian **o/g**-Onion & Garlic Free **df**-Dairy Free



## Pasta/ Risotto

### Risotto Lombardo 32.00

Carnaroli rice, porcini mushroom, truffle oil, aged raspadura parmesan, fresh marjoram and parsley (v, gf, df and vegan on req)

\* Great with Scorpo Aubaine Chardonnay 12.50 glass

### Lasagne della Casa 29.00

Beef, Italian pork sausage and capocollo ragu, Béchamel sauce, fior di latte mozzarella and parmigiano regiano

\* Great with Calo Tempranillo 11.00 glass

### Paccheri ai Carciofi 29.00

Gragnano paccheri pasta, globe artichoke veloute and Valtellina speck with shaved 24-month pecorino cheese (df on req)

\* Great with Pertaringa 'Stage Left' Merlot 11.00 glass

### Gnocchi Estivi 34.00

House made potato gnocchi with zucchini flower, pachino cherry tomato, basil and oregano. Topped with pangrattato and fresh burrata (v, df on req)

\* Great with Rocky Gully Cabernets 10.00 glass

### Linguine Scampi 36.00

Scampi with basil and scampi bisque, fresh chilli, garlic and extra virgin olive oil (gf on req)

\* Great with Scorpo Aubaine Chardonnay 12.50 glass

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## Mains

### Confit Chicken 33.00

Confit 'French cut' chicken breast with aromatic herbs on thyme-infused silken potato with brocolini and prosciutto bouquet (gf)

\* Great with Ingram Road Pinot Noir 11.00 glass

### Crispy Skin Barramundi 38.00

Broad bean and 'chickling pea' puree with pan seared asparagus, green beans, lemon gremolata and pickled radish (gf, df)

\* Great with Copia Pinot Grigio 10.00 glass

### Cotoletta Milanese 39.00

Crispy veal cotoletta crumbed with gluten free aromatic bread crumbs. Served with Italian coleslaw and house made tomato relish (gf, df on req)

\* Great with Calo Tempranillo 11.00 glass

### Bistecca ai Ferri (300gm) 42.00

Black Angus scotch beef grilled to your liking with cipollotti onions in agro dolce and a salad of rocket, cherry tomato, shaved parmesan and balsamic glaze (gf, df on req, o/g on req)

\* Great with Script 'della casa' Shiraz 9.00 glass

## Sides

### Green Leaf Salad 6.60

Crisp leaves with a white balsamic and extra virgin olive oil dressing (v, gf, df, o/g)

### Shoestring Fries 8.80

Shoestring fries, aromatic herb salt with house-made lemon aioli (v, o/g on req)

### Spring Vegetables 8.80

Spring green vegetables, toasted almond flakes and a lemon citronette (v, gf)

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## Desserts

**Tiramisu** 14.00  
Classic Italian dessert - mascarpone cream set with savoiardi sponge, Amaretto liqueur, espresso coffee and dusted with cocoa

\* Great with Campbells Topaque 9.00 glass (90ml)

**White Chocolate Panna Cotta** 14.00  
Belgium white chocolate and lavender panna cotta served with a raspberry couli and pistachio praline crumble (gf)

\* Great with Romate Pedro Ximinez 14.00 glass (90ml)

**Crème Brûlée** 14.00  
Lemon zest and passionfruit brûlée with cantucci biscuit (gf on req)

\* Great with Chambers Muscadelle (Muscat) 9.00 glass (90ml)

**Espresso Cream** 7.00  
Espresso coffee gelato cream served in a glass with Amaretti cookie (gf on req)

**House Made Truffle** 2.80 each  
Dark chocolate truffle dusted in cocoa (gf)

**Cake Selection** 10.90  
Please see our cabinet for daily selection served with berry compote and vanilla bean ice cream

**Premium Cheese**  
Served with cinnamon poached pear, grapes, walnuts, honey and crackers (gf on request)

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**Gorgonzola Piccante DOP 40gm** 11.00  
Soft, sharp, aged blue cheese - a classic (Lombardy, Italy)

**Grana Padano Riserva 24-month 60gm** 11.00  
Semi-skimmed cow's milk, granular texture with an intensely sweet flavor (Po River Valley, North-Eastern Italy)

**Tarago River Triple Cream Brie 40gm** 11.00  
Pasteurised cow's milk, rich buttery texture with intense yeasty, earthy flavours (Gippsland, Victoria)

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**Writers Block (all three, 140gm)** 29.00

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