

Spring

Starters

Marinated Olives 9.90

Warmed marinated local olives served with house-baked foccacia (v, df, gf on req)

* Great with Peroni Nastro Azzuro Lager 8.50 330ml

Eggplant Chips 14.00

Panko crumbed parmesan and eggplant chips with paprika aioli (v, o/g on req)

* Great with Baby Doll Sauvignon Blanc 9.50 glass

Buffalo Mozzarella 23.00

Buffalo mozzarella, rocket & basil pesto, marinated heirloom cherry tomato, pickled shallot and a balsamic and fig reduction (gf, v, o/g on req)

* Great with Fontanet Rose' 9.50 glass

Baby Octopus Inumido 24.00

Clay-pot braised baby octopus, potato, broad bean, cherry tomato and crunchy crouton dippers (df, gf on req)

* Great with Ingram Road Pinot Noir 11.00 glass

Sardines Involtini 22.00

Sardines filled with ricotta, herbs & pine nuts wrapped in crispy pancetta on bell capsicum and sweet chilli veloute, drizzled with Salmoriglio dressing (gf)

* Great with Copia Pinot Grigio 10.00 glass

Bresaola 24.00

Air-cured bresaola, house-made nduja (soft, hot salami), pistachios, caprino mousse, pickled radish, Pantelleria capers and Dijon vinaigrette (df on req, gf)

* Great with Pertaringa 'Stage Left' Merlot 11.00 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

Duck Pappardelle 34.00
Slow cooked duck ragu, pappardelle pasta, grana padano cheese (gf on req, df on req)
* Great with Pertaringa 'Stage Left' Merlot 11.00 glass

Orecchiette Salsiccia 34.00
Orecchiette with house-made pork and fennel sausage, broccoli, sweet pacchino tomatoes and salted ricotta (gf on req, df on req)
* Great with Ingram Road Pinot Noir 11.00 glass

Spanner Crab Spaghetti 37.00
Spanner crab meat bisque, lime and parsley gremolata and sweet red chilli (df, gf on req)
* Great with Copia Pinot Grigio 10.00 glass

Zafferano Risotto 29.00
Carnaroli rice, saffron, white zucchini, squaquerone cheese (gf, v, vegan on req)
* Great with Scorpo Aubaine Chardonnay 12.50 glass

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Mains

Porceddu 36.00

Slow cooked and rolled aromatic pork belly, aged parmesan and soffritto on silken potato (gf)

* Great with Ingram Road Pinot Noir 11.00 glass

Crispy Skin Barramundi 38.00

Cone Bay barramundi fillet, roasted asparagus, gratinated mussels, yellow pachino tomato and nduja (soft, hot salami) veloute (gf, df on req)

* Great with Copia Pinot Grigio 10.00 glass

Frittura 38.00

Semolina coated calamari, prawns & sardines, house made aioli with a salad of rocket & cherry tomato house made aioli (o/g on req, df)

* Great with Calo Tempranillo 11.00 glass

Beef Eye Fillet (250gm) 46.00

Gippsland eye fillet, gnocco alla romana, sautéed Spanish spinach, agro dolce baby onion, herbs and truffle butter

* Great with Script 'della casa' Shiraz 9.00 glass

Sides

Salad 8.80

Crisp leaves, capsicum, marinated Spanish onion, toasted walnuts drizzled with a D.O.P. balsamic vinegar and EVOO dressing (v, gf, df, o/g on req)

Shoestring Fries 8.80

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

Vegetables 8.80

Seasonal green vegetables, crunchy almond flakes and a lemon citronette (v, gf)

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Desserts

Bavarese 16.00
Citrus bavarese, lemon curd and house made
cantucci crumble (gf on req)
* Great with Campbells Topaque 9.00 glass (90ml)

Tiramisu 14.00
Classic Italian dessert - mascarpone cream set with
savoiardi sponge, Amaretto liqueur, espresso coffee
and dusted with cocoa
* Great with d'Arenberg 'Mud Pie' Viognier 10.00 glass (90ml)

Cannoli (2 pieces) 14.00
House made cannoli filled with orange infused
sweet ricotta, topped with macadamia and pistachio
praline
* Great with Chambers Muscadelle (Muscat) 9.00 glass (90ml)

Truffle 2.80
House-made Belgian dark chocolate truffle (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 quince paste, grapes, walnuts and crackers
(gf on request)

Gorgonzola Piccante DOP (50gm) 11.00
Soft, sharp, aged blue cheese - a classic
(Lombardy, Italy)

Taleggio (50gm) 11.00
Semi soft, washed rind, mild flavor but pungent
aroma, with a slight fruity tang
(Bergamo, Italy)

Amadeus Brie (50gm) 11.00
Soft and creamy classic cows milk French brie
(France)

Writers Block (all three, 150gm) 29.00

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