

Starters

Marinated Olives	9.00
Warmed marinated olives served with baked piadina (v, df, gf on req) * Great with Peroni Nastro Azzuro Lager 8.50 330ml	
Cauliflower Pastella	13.90
Lightly fried cauliflower florets with chickpea batter, served with paprika aioli (v, gf, df, o/g on req) * Great with Ingram Road Pinot Noir 11.00 glass	
Polpette al Sugo	16.00
Slow cooked beef and pork meatballs in a classic tomato sauce. Served with soft focaccia (gf on req) * Great with Pertaringa 'Stage Left' Merlot 11.00 glass	
Caprese di Buffala	23.00
Buffalo mozzarella, vine ripened tomato, fresh basil leaves, aged balsamic vinegar. Served with warmed bread (v, gf on req, o/g on req) * Great with Fontanet Rose' 9.50 glass	
Antipasto - Sharing Plate	33.00
San Danielle prosciutto, soppressata salami, hot Calabrian anduja, marinated peppers with capers, olives, cornichon, stracchino cheese and grissini (gf on req, df on req, o/g on req) * Great with Rocky Gully Cabernets 10.00 glass	
Crispy Calamari	16.50 / 26.50
Semolina fried crispy baby calamari on rocket leaves with a zesty lemon aioli (low gluten on req-rice flour, 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

Potato Gnocchi 29.00

House made potato gnocchi with slow cooked broccoli rabe, sage soffritto, paprika pane fritto and salted ricotta (v, gf on req, df on req, vegan on req)

* Great with Ingram Road Pinot Noir 11.00 glass

Spanner Crab Spaghettini 35.00

Spanner Crab simmered in a mild crab bisque with pachino tomato, shallots, lemon and garlic oil (gf spaghetti on req, df)

* Great with Shadowfax Chardonnay 12.50 glass

Crespelle 27.00

House made savoury 'pasta' crepes stuffed with prosciutto di Praga, taleggio cheese and sautéed baby spinach. Drizzled with a parmesan cheese fondue (o/g)

* Great with Adhoc 'Nitty Gritty' Pinot Grigio 10.00 glass

Lasagna 27.00

Roasted Autumn vegetables, semi-dried tomato, smoked fior di latte cheese and fresh herbs (v)

* Great with Baby Doll Sauvignon Blanc 9.50 glass

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Mains

Market Fish	35.00
Pan seared and oven roasted with stewed escarole, black olives, baby capers and roasted pine nuts. Served with a roasted tomato veloute and basil olive oil (gf, df, o/g on req) * Great with Shadowfax Chardonnay 12.50 glass	
Rosemary Chicken	32.00
Free range, rosemary-roasted chicken breast served with classic peperonata and sautéed fregola (al dente semolina pearls) (df) * Great with Pertaringa 'Stage Left' Merlot 11.00 glass	
36 Hour Beef Cheek	34.00
Slow braised 'agro dolce' beef cheek with roasted baby leek on thyme-infused silken potato and gremolata (gf) * Great with Script 'della casa' Shiraz 9.00 glass	
Beef Eye Fillet	44.00
250gm East Gippsland beef grilled to your liking, served on soft parmesan polenta with chargrilled radicchio al vincotto and aromatic butter (gf) <i>*Please allow up to 25 mins for well done</i> * Great with Rey del Mundo Tempranillo 11.00 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	7.70
Shoestring fries with house made lemon aioli (v, o/g on req)	
Brussels Sprouts	9.90
Roasted Brussels sprouts with garlic oil, parsley and crispy pancetta (df, gf)	

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Desserts

Salame di Cioccolato 14.00
Belgian dark chocolate fondant rolled with
'Ora Saiwa' milk crumble biscuit served with vanilla
bean ice cream

* Great with Campbells Topaque 9.00 glass (90ml)

Kahlua Tiramisu 14.00
Classic Italian dessert - mascarpone cream set with
Savoirdi (sponge biscuit), Kahlua liqueur, espresso
coffee and dusted with cocoa

* Great with d'Arenberg Noble 'Mud Pie' Viognier 10.00 glass (90ml)

Earl Grey Panna Cotta 14.00
Tea infused panna cotta served with a sour cherry
couli and Amaretti crumble (gf on req)

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

Crème Brûlée 14.00
Cinnamon and mandarin brûlée with cantucci
(almond) biscuit (gf on req)

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

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 walnuts, grapes, caramelised fig, honey
and crackers (gf on request)

Gorgonzola 40gm 11.00
Piedmont Region, Northern Italy
Intense, hard blue cheese with great depth
of character and lingering 'blue' flavour

Perenzin di Capra 40gm 11.00
Veneto Region, Italy
Semi-hard goat's milk cheese. Bold with distinct walnut
attributes and an enduring savoury finish

Rouzaire 'Jean Grogne' Triple Cream 40gm 11.00
Seine et Marne, France
Triple cows milk - dense, creamy texture. Soft and luscious
with a fluffy white mould

Writers Block (all three, 120gm) 29.00

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