

ENTREE

Coffin Bay Oysters, shucked daily, shallot & chardonnay vinegar 5 ea
Mornay or Kilpatrick 6 ea

Canadian Scallops (3), citrus, mint, pea, crispy pancetta (gf) 27

Calamari & zucchini fritti, cajun spiced, roasted garlic aioli , paprika (gf) 26

Chef's Charcuterie 26pp (min 2p)

San Daniele prosciutto, felino salami, aged cured pork neck,
warm olives, Sicilian anchovies, pickles, bufalo mozzarella, crostini (gfoa)

Caprese- Heirloom tomato, bufalo mozzarella , basil, shallots, pine nut pesto, aged balsamic (gf)(v) 26
+ San Daniele prosciutto 6

Zucchini, leek & goats cheese croquette, golden beetroot, roast red pepper & tomato relish, crushed pepita 25 (gf) (v)

PASTA & RISOTTO

House made gnocchi di ricotta, pesto, butter beans, pine nuts, semi dried tomato, squacquerone cheese (v)(gf) 31/ 36

House made tagliatelle, slow cooked duck leg, shallots agro dolce, dehydrated olive, pecorino Romano (gf) 34 / 39

Linguini seafood, local prawns, Port Arlington mussels, salmon, scallops, chilli, garlic, olives, wild rocket (gfoa) 39/45

Porcini & wild mushroom risotto, leeks, truffle 'chevre' goats cheese & pistacchio (gf)(v) 32/37

MAINS

18 Hour Southdown Gippsland lamb shoulder, eggplant, zucchini caponata, kale, red wine jus (gf) 41

Spencer Gulf South Australian King Prawns (6) smoked romesco salsa (gf) 46

New England Ranges Spatchcock, cabbage agro dolce, broad beans, baby capers, corn, seeded mustard jus (gf) 42

Fish of the Day (market price)

300grams Wagyu John Dee Qld MBS 5+grain fed scotch fillet, red wine jus (gf) 49

SIDES

Sauté broccolini, garlic, toasted pepita 12

Roast Blue moon potatoes, oregano & confit garlic 12

Shoestring fries 10

Wild rocket, pear, walnut, parmesan salad, balsamic dressing 12

Baby cos, radish, Sicilian anchovies, mint, orange vinaigrette 12

DESSERT

Vanilla & white chocolate panna cotta, passionfruit, vincotto, dehydrated strawberry, hazelnut (gf) 18

Dark Belgian chocolate fondant, salted caramel, raspberry, pistachio crumb, vanilla bean ice cream (gf) 19

'Non il solito Tiramisu' espresso, amaretto di Saronno cream, pan di Spagna, tempered chocolate (gf) 21

Vivace Affogato, house made honeycomb, vanilla bean ice cream, espresso 16

Add liqueur of choice : Baileys, Kahlua, Frangelico, Galliano, Cointreau (gf) 24

Baked Italian meringue Bombe Alaska, chocolate & hazelnut parfait, almond frangipane, fresh berries (gf) 24

Petite Cannoli, dark chocolate mousse, pistachio 4.5 ea

Belgian hand rolled chocolate & Cointreau truffles 3.0 ea

CHEESE

Local & imported cheese selection for Two, served with preserves, fresh fruit, muscatels, lavosh (gfoa) 35

Wild Stud Brillat-Savarin, France Triple cream, white mould soft cows milk 30g

Pyeganna Aged 24mnths cheddar, Tasmania AU, Rich, mild semi-hard texture, cows milk 30g

Gorgonzola Dolce, Italy Bold blue, dense cream texture, cows milk 30g

DESSERT COCKTAILS

Espresso Martini- Vodka, Kahlua, Frangelico, espresso 21

Berry Sour - Gin, Chambord raspberry liqueur, cherry brandy, egg white, lemon sugar 21

Seasonal Sgroppino - mangon sorbet, vodka & prosecco 21

STICKIES & FORTIFIDES

Penfolds 'Father' Grand Tawny Port South Australia 14

Fonsecca Bin No 27 Aged Tawny Port Portugal 18

Campbells Rutherglen Muscat Rutherglen, Vic 14

Campbells Rutherglen Topaque Rutherglen, Vic 14

Barbadillo Pedro Ximenez Andalucia, ESP 18

Muster 'Mars Needs Moscato, SA 12

2016 Woodstock Botrytis Semillon McLaren Vale 12 (60ml) 55 (375ml)

2013 Carmes de Rieussec Saturness, Bordeaux, France 18 (60ml) 135 (500ml)