

ENTREE

Freshly shucked Oysters - selected daily (min 4)
Natural w shallot & chardonnay vinegar (gf) 5 ea- Kilpatrick 6 ea

Grass fed Angus beef carpaccio, gorgonzola dolce, walnuts, fig chutney, capers, radish, watcress (gf) 30

Seared Canadian scallops, mint & pea puree, crispy pancetta (gf) 29

Calamari fritti, fennel, radicchio, sorrel, Sicilian anchovy & tarragon aioli (gf) 30

Caprese- Heirloom tomato, buffalo mozzarella, shallots, pine nut pesto, Modena aged balsamic (gf)(v) 27
+ San Daniele prosciutto 7

Zucchini Flowers tempura , chevre goats, ricotta, leek & pistachio, smoked tomato & beetroot relish (gf) (v) 31

PASTA & RISOTTO

House made Gnocchi di patate, San marzano tomatoes, basil pesto, buffalo mozzarella (v) 34/ 39

Tagliatelle, fennel & pork salsiccia, porcini, medley tomato, chilli, garlic & squaccherone cheese (gf) 35/ 40

Linguini Seafood- QLD prawns & scallops, Port Arlington mussels, Tasmanian Salmon, chilli, garlic, olives 40/45

Moreton Bay bug & saffron risotto, lemon mascarpone, asparagus, squash, pistachio & chives (gf) 37/42

MAINS

18 Hour Southdown Gippsland lamb rump, Sicilian fregola, dried apricot, fennel, Persian fetta & red wine jus 43

Western Plains Pork Cutlet, aromatic crumb, pickled cabbage, squash, root vegetables, baby corn, mustard jus (gf) 42

300grams Wagyu John Dee Qld MBS 3+ grain fed scotch fillet, red wine jus (gf) 52

Local wild caught fresh fish of the Day (market price)

SIDES

Sauté broccolini, garlic, toasted almonds (gf) 13

Roast Russet Victorian potatoes, oregano & confit garlic (gf) 13

Shoestring fries (gf) 11

Wild rocket, pear & parmesan & walnut salad, balsamic (gf) 15

DESSERT

Vanilla & white chocolate panna cotta, mango, hazelnut, rhubarb, raspberry & coconut meringue (gf) 19

Dark Belgian chocolate fondant, salted caramel, raspberry, pistachio crumb, gingerbread ice cream 21

Affogato, house made honeycomb, vanilla bean ice cream, espresso 17

Add liqueur of choice : Baileys, Kahlua, Frangelico, Galliano, Cointreau (gf) 25

'Non il solito' Tiramisu, Amaretto Disaronno mascarpone, espresso, pan di spagna, tempered chocolate 21 (gf)

Petite Cannoli, ricotta & honey, pistachio 5 ea

Belgian hand rolled chocolate & Cointreau truffles 3 ea

CHEESE

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

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

Pyengana Aged 24months 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 22

Berry Sour - Gin, Chambord raspberry liqueur, cherry brandy, egg white, lemon juice 22

1885- Plantation pineapple rum, Montenegro, Limoncello, lemon juice, burnt orange 24

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 14 (90ml)

2018 Le Tertre du Lys d'OR Saturness, Bordeaux, France 18 (90ml)