

ENTREE

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

Sashimi grade Yellow Fin tuna crudo, citrus, pistachio, horseradish mayo (gf) 34

Seared Canadian scallops, mint & pea puree, crispy pancetta (gf) 28

Local Calamari fritti, fennel, radicchio, sorrel, Sicilian anchovy & tarragon aioli (gf) 29

Caprese- Heirloom tomato, buffalo mozzarella, shallots, pine nut pesto, Modena aged balsamic (gf)(v) 28
+ San Daniele prosciutto 7

Zucchini Flowers tempura , chevre goats, ricotta, leek & pistachio, smoked tomato & beetroot relish (gf) (v) 28

PASTA @ RISOTTO

House made Gnocchi di patate, San marzano tomatoes, basil pesto, buffalo mozzarella (v) 36

Tagliatelle, fennel & pork salsiccia, porcini, medley tomato, chilli, garlic & ricotta salata (gf) 38

Linguini Seafood- QLD prawns & scallops, Port Arlington mussels, Tasmanian Salmon, chilli, garlic, olives 44 (gfoa)

Moreton Bay bug & saffron risotto, lemon mascarpone, Jerusalem artichoke, squash, pistachio, chilli & chives (gf) 40

MAINS

Western Plains 12 Hr Pork Belly, vincotto figs, burnt baby onions agro dolce, blackberries, mustard red wine reduction (gf) 44

Southdown Gippsland 18Hr lamb rump, Sicilian fregola, dried apricot, fennel, Persian fetta & red wine jus 45 (gfoa)

300grams Wagyu John Dee Qld MBS 3+ grain fed scotch fillet, red wine jus (gf) 55

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

SIDES

Sauté broccolini, garlic, toasted almonds (gf) 13

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

Shoestring fries (gf)11

Wild rocket, pear & parmesan & walnut salad, balsamic (gf)14

DESSERT

Vanilla & white chocolate panna cotta, mango, hazelnut, rhubarb, raspberry & coconut meringue (gf) 21

Dark Belgian chocolate fondant, salted caramel, raspberry, pistachio crumb, gingerbread ice cream 22

Affogato, house made honeycomb, vanilla bean ice cream, espresso 19

Add liqueur of choice : Baileys, Kahlua, Frangelico, Galliano, Cointreau (gf) 28

'Non il solito' Tiramisu, Amaretto Disaronno mascarpone, espresso, pan di spagna, tempered chocolate 23 (gf)

Petite Cannoli, ricotta & honey, pistachio 6 ea

Belgian hand rolled chocolate & Cointreau truffles 4 ea

CHEESE

Local & imported cheese selection for Two, served with preserves, fresh fruit, muscatels, lavosh 40

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

2019 Juniper Estate Botrytis Riesling, Margaret River WA 14 (90ml)

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