

ENTREE

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

Chevre goats, zucchini & leek croquette, smoked tomato & beetroot relish, autumn leaves (gf) (v) 25

Grass fed beef carpaccio, blackberries, gorgonzola dolce, radicchio & walnuts, horseradish (gf) 30

WA Shark Bay scallops, cauliflower puree, crispy pancetta, aromatic crumb (gf) 29

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) 29
+ San Daniele prosciutto 6

PASTA @ RISOTTO

House made Gnocchi di patate, San marzano tomatoes, basil pesto, buffalo mozzarella (v) 37

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 46 (gfoa)

Slow cooked duck & wild mushroom risotto, goats curd & trufflee, pistachio (gf) (voa) 38

MAINS

Western Plains 12 Hr Pork Belly, spiced pear, burnt brussel sprouts, baby capers , mustard red wine reduction (gf) 43

Southdown Gippsland 18Hr shoulder of lamb, lentil ragu, Persian fetta & pinot noir wine jus 44 (gfoa)

300grams Wagyu John Dee Qld MBS 3+grain fed scotch fillet, red wine jus (gf) 58

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

SIDES

Sautéed seasonal vegetables (gf) 13

Twice cooked Roast Sebago 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) 19

Dark Belgian chocolate fondant, salted caramel, raspberry, pistacchio crumb, gingerbread ice cream 20

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 22 (gf)

Petite Cannoli, ricotta & honey, pistachio 5 ea

Belgian hand rolled chocolate & Cointreau truffles 4 ea

CHEESE

Local & imported cheese selection for Two, served with preserves, fresh fruit, muscatels, lavosh 38

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

Reggiano Parmigiano Aged 30 months , Emilia Romangna, 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)