

APPETISERS

Sea salt & rosemary focaccia 9

Warm marinated olives (gf) 6

Gnocco fritto - 24 months aged San Daniele prosciutto (2) 16

Sicilian white anchovy, caponata, crostini, (2) 10

Pacific Oysters natural w chardonnay vinaigrette 6 ea/ Kilpatrick 7ea / Mornay 7ea

ENTREE

Croquette, zucchini, leek & chèvre, beetroot aioli (2) (gf/v) 18

Burrata e Caprese - heirloom tomato, beetrot, shallots, capers, pesto (gf/v) 33 +San Daniele Prosciutto 6

Tuna crudo, horseradish mayo, orange, pistachio, capers, radish, ponzu (gf) 34

QLD king prawns, flame grilled, salsa verde (3) (gf) 29

Wild caught Tasmanian scallop gratin, sweet corn mornay, anchovy brioche crust 29

Calamari fritti, fennel, mint, radicchio, lemon, caper dill aioli (gf) 31

PASTA

Gnocchi alla Sorrentina- tomato, basil pesto, buffalo mozzarella (v) 39

Garganelli - slow cooked lamb shoulder, silverbeet, peas, gremolada, Pecorino 41

Seafood linguine - local mussels, tiger prawns, Tasmanian scallops, salmon, olives, chilli, garlic 48

Risotto - Saffron, Moreton Bay Bug, asparagus, squash, spring onion (gf) 44

All pasta & risotto contain garlic & or chilli (gluten free pasta available)

GRILL

Eye fillet - 200g Southern ranges MB4+ grass fed, cipollotti agro dolce, asparagus, garlic butter, jus (gf) 65

Scotch fillet - 300g John Dee Qld Black Angus, 150 grain fed, MBS3 + red wine jus (gf) 62

MAINS

Western Plains pork belly, apple, onion relish, Brussel sprouts, mustard wine jus, pancetta (gf) 43

Slow cooked Gippsland lamb shoulder, caponata, dutch carrots, feta, jus (gf) 46

Local wild caught fish of the day (mp)

SIDES

Sautéed seasonal vegetables (gf) 12

Twice cooked roast potatoes, oregano & confit garlic (gf) 12

Shoestring fries (GF) 10

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

DESSERT

Panna cotta - vanilla & maple, spiced pear, ginger snap, pistacchio, pomegranate (gf) 21

Belgian chocolate fondant, Luxardo cherry, hazelnut brittle, rum & raisin ice cream 23

Torta al limone, citrus curd, fresh berries, meringue, mascarpone (gf) 22

Tiramisu - non il solito (gf) 24

Affogato, vanilla bean ice cream, espresso, honeycomb (gf) 18

Add liqueur of choice : Baileys, Kahlua, Frangelico, Galliano, Cointreau +8

Petite plate for two to share - 2 pieces of each below 26

Petite chocolate tip cannoli , ricotta & pistachio cream 6 ea

Belgian hand rolled chocolate & Cointreau truffles (gf) 4 ea

Brutti e buoni- almond biscotti (gf) 4 ea

CHEESE

Served with apricot & caramelised onion marmalade, grapes, muscatels, artisan crostini, walnuts (gfoa)

Wild Stud Brillat -Savarin, France, Triple cream, white mould soft cows milk 30g 14

Pyengana clothbound aged cheddar, semi hard, cows milk, Tasmania 30g 14

Gorgonzola Dolce, Italy bold blue, dense cream texture, cows milk 30g 14

Roquefort AOP - Sur- Souzou, France, Sheeps milk blue, aged 5 months 30g 25

FORTIFIED/STICKIES

Penfolds 'Father' Grand Tawny Port, South Australia 14 (60ml)

Fonsecca Bin No 27 Aged Tawny Port, Portugal 18 (60ml)

Morris Rutherglen Classic muscat, Rutherglen Vic 14 (60ml)

Morris Rutherglen Topaque, Rutherglen, Vic 14 (60ml)

Cardenal Cisneros Pedro Ximenez, Andalucia, ESP 22 (60ml)

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

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

Normandin Mercier, Pineau des Charentes Blanc, FR 18 (60ml)

DESSERT COCKTAILS

Espresso Martini - Ketel One vodka, kahlua, frangelico, espresso 23

Disaronno Sour - Amaretto, galliano, strega, apple juice, lemon, almond crumble 25

Berry Sour - MGC gin, chambord, cherry brandy, lemon, egg white 23

Passione Martini - Ketel One vodka, passoa, passionfruit, lemon juice, white chocolate 23