

## APPETISERS

Sea salt & rosemary focaccia w evoo 9

'That's Amore' Burrata evoo, Murray river salt 16

Warm marinated olives (gf) 6

Gnocco fritto - crisp Italian dough puffs- 24 months aged San Daniele prosciutto (2) 16

Bruschettina- Sicilian white anchovy & caponata (2) 12

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

## ENTREE

Croquettes, cacio e pepe, zucchini, leeks, taragon aioli (2) (gf/v) 18

Burrata - heirloom tomato, stone fruit, shallots, capers, hazelnuts aged balsamic (gf/v) 33 +San Daniele Prosciutto 6

Yellow fin tuna crudo, horseradish mayo, orange, pistachio, capers, radish, ponzu (gf) 34

QLD king prawns, flame grilled, green chilli, lime, mango salsa (3) (gf) 30

Wild caught Tasmanian scallops, pea veloute, crispy pancetta (gf) 30

Calamari fritti, fennel, mint, cucumber, radish, confit garlic aioli (gf) 31

Cesar Salad, baby cos, smoked yoghurt, Sicilian anchovies, pancetta, parmigiano, crostini (gfoa) 26

## PASTA

Gnocchetti Sorrentina- tomato, basil pesto, pancetta, stracciatella (voa) 38

Tagliatelle - slow cooked lamb shoulder, silverbeet, peas, gremolata, caciocavallo 39

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

Risotto - Saffron, spanner crab, asparagus, squash, spring onion, chilli (gf) 42

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

## GRILL

Eye fillet -200g- QLD 8 Blossom Waggu MB4+ grass fed 60

Scotch fillet - 300g QLD John Dee - Black Angus, MB3 grain fed 120 days 65

All served with dutch carrots, cipollotti agro dolce, garlic butter, red wine jus

## MAINS

Spatchcock- NSW Southern highland, baby cos, pancetta, white anchovies, smoked yoghurt (gf) 45

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

Vanilla & mango Panna cotta - coconut, mint, raspberry, Galiano syrup (gf) 21

Belgian chocolate fondant, Luxardo cherry, hazelnut brittle, salted pistachio ice cream 23

Torta al limone, citrus curd, frangipane, orange mascarpone (gf) 22

Tiramisu- Disaronno crema, espresso jelly, pane di spagna, chocolate soil (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, FR 18 (90ml)

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

## DESSERT COCKTAILS

Espresso Martini - Ketel One vodka, kahlua, frangelico, espresso 24

Disaronno Sour - Amaretto, galliano, strega, apple juice, lemon, almond crumble 24

Berry Sour - MGC gin, chambord, cherry brandy, lemon, egg white 24

Passione Martini - Ketel One vodka, passoa, passionfruit, lemon juice, white chocolate 24