

## APPETISERS

Garlic & rosemary focaccia 10

Warm marinated olives (gf) 7

Gnocco fritto - Prosciutto 'San Daniele' DOP 15

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

## ENTREE

Zucchini flowers tempura- cacio e pepe, beetroot relish (gf/v) 28

Yellowfin tuna crudo, slow cooked baby tomatoes, ruby grapefruit, mustard seed vinaigrette (gf) 34

Burrata - heirloom tomato, stone fruit, shallots, pesto, aged balsamic (gf/v) 36

QLD king prawns, flame grilled, green chilli, lime, salmoriglio (3) (gf) 36

Wild caught Tasmanian scallops, sweet corn mornay, parmesan crust (gf) 32

Calamari fritti, pea, mint & confit garlic aioli (gf) 30

## PASTA

Gnocchetti Sorrentina- tomato, basil pesto, pancetta, stracciatella (voa) 39

Tagliatelle - Slow cooked lamb shoulder, silverbeet, olives, gremolada 40

Seafood linguine - local mussels, king prawns, Tasmanian scallops, ocean trout, olives, chilli, garlic 49

Risotto - Moreton bay bugs, pea, spring onion, lemon, chilli, garlic (gf) 44

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

## MAINS

Slow cooked Gippsland Lamb shoulder, braised lenticchie ragu, Persian feta, salsa verde (gf) 45

Pork belly -12hr slow cooked, crispy pancetta, spiced black plum compote, mustard seed wine jus (gf) 44

Local wild caught fish of the day (mp)

## CHAR GRILL

Eye fillet 200g QLD Darling Downs Wagyu - grain fed MBS 4+ (gf) 65

Scotch fillet 300g QLD John Dee - Black Angus, MBS 3+ grain fed 150 days (gf) 66

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

## SIDES

Sautéed seasonal vegetables (gf) 14

Twice cooked roast potatoes, oregano & confit garlic (gf) 13

Shoestring fries (gf) 12

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

Cos salad, citrus vinaigrette (gf) 14

## DESSERT

Vanilla & mango Panna cotta - coconut, mint, raspberry, Galliano 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 +10

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)  
Will Studd 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

## 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  
Soronno 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