

entrees

Grilled sourdough / marinated olives / EVOO / aged balsamic (vg)

Garlic / sea salt / chilli pizzetta / burrata / pesto oil / heirloom tomatoes

Garlic / sea salt / rosemary pizzetta

Eggplant bruschetta / elk / fennel / radish / heirloom tomatoes / aged balsamic (gf/vg)

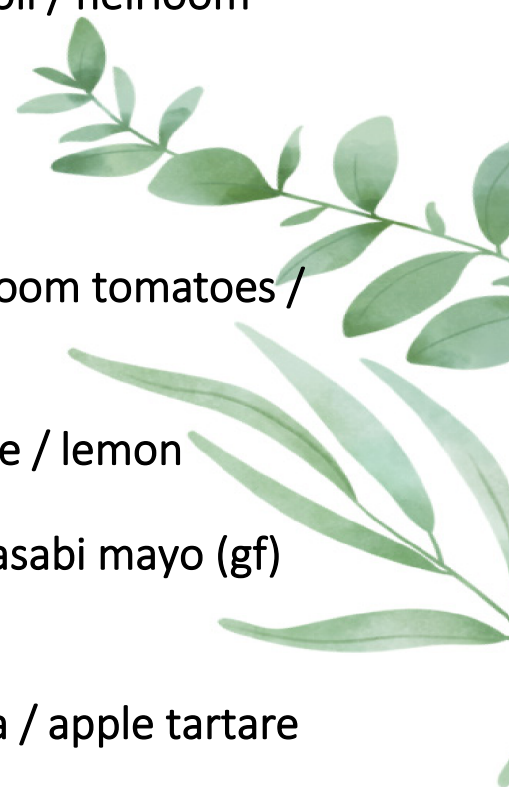
Fresh oysters (4) / salmon roe / sherry vinaigrette / lemon

Veal carpaccio / baby rocket / grana padano / wasabi mayo (gf)

Chef's pairing suggestion:

Pan seared scallops / romesco / auruga / polenta / apple tartare (gf/df)

Fritto misto / charred lime / caper aioli



mains

Pesto lamb cutlets / rosemary chats / black garlic / red wine jus
(gf/df)

Battered barramundi / radish & fennel salad / chips / caper aioli
(df)

Steak of the week

Fish of the week

Spaghetti / seafood / bisque / chilli / garlic

Pappardelle / braised beef ragu / pecorino

Pumpkin gnocchi / wild mushrooms / broccoli / beetroot / basil
pesto / heirloom tomatoes / goats cheese (v/vg*)

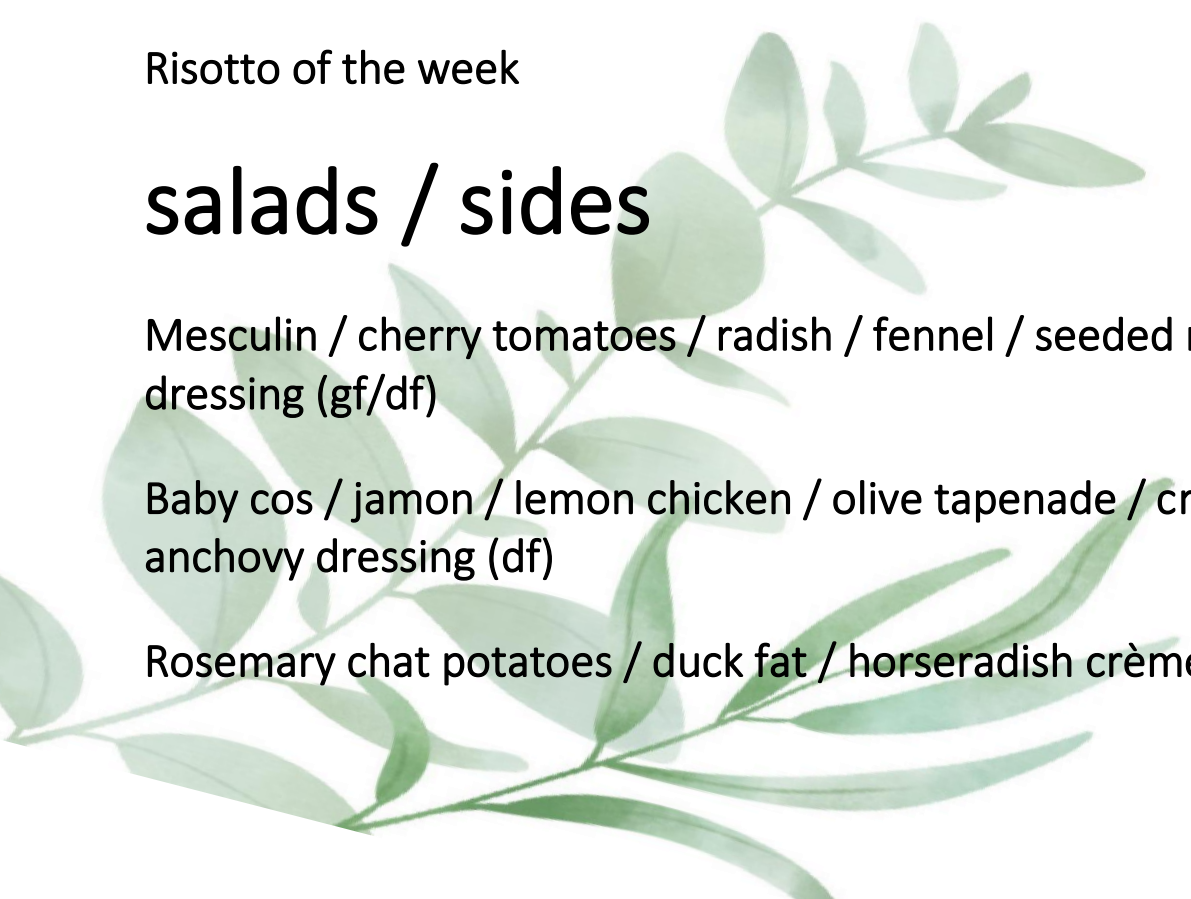
Risotto of the week

salads / sides

Mesculin / cherry tomatoes / radish / fennel / seeded mustard
dressing (gf/df)

Baby cos / jamon / lemon chicken / olive tapenade / crostini /
anchovy dressing (df)

Rosemary chat potatoes / duck fat / horseradish crème fresh (gf)



Shoestring fries / truffle aioli

Kumara chips / wasabi mayo

dessert

Tiramisu

Chef's pairing suggestion: Espresso Martini

Rosewater panna cotta (gf)

(gf*) (df*)

Chef's pairing suggestion: NV Cofield Muscat

Trio of gelato

(gf*) (df*)

Chef's pairing suggestion: Tatachilla Brut Sparkling

Cheese board / 3 cheeses / fresh & dry fruit / quince paste / crackers (gf)

Chef's pairing suggestion: NV Cofield Sparkling Chardonnay Pinot Noir

Affogato – vanilla ice cream served with espresso & your choice of liquor; Café Patron XO, Frangelico, Baileys, Kahlua, Cointreau or standard (gf)