

entrees

Pane all'olio 16

Sourdough / Meredith chevre & ricotta mouse / EVOO (v)

Chef's pairing suggestion: Tatachilla Brut SA

Pizetta 14

Chilli or rosemary pizetta / garlic (vg)

Chef's pairing suggestion: 2021 Brindabella Sparkling Rose

Miso squash 18

Butternut squash / miso glaze / quinoa / Peruvian peppers / frisse / radish & fennel (df, v, vg)

Chef's pairing suggestion: Rothbury Chardonnay SA

Arancini 18

Squid ink / prawns / green peas / grana padano / wasabi aioli

Chef's pairing suggestion: Tatachilla Sav Blanc SA

Veal 20

Seared veal medallion / confit truss tomatoes / port wine jus / crispy enoki / truffle oil

Chef's pairing suggestion: 2018 Bertaine Pinot Noir

Calamari 19

Lightly flour dusted calamari / mizuna salad / lime aioli (df)

Chef's pairing suggestion: 2021 Nick O'Leary Resiling

Clams 19

Woodfired clams / chilli & garlic / napoletana sauce / chorizo / sourdough (df)

Chef's pairing suggestion: 2021 Pankhurst Tempranillo

1882 Board 32

Prosciutto / mortadella / Spanish salami / woodfired olives / charcoal coconut crackers / grissini / figs (df, gf*)



mains

Lamb 38

Pressed lamb shoulder / creamed pumpkin / potato gratin / bourbon jus (gf)

Chef's pairing suggestion: 2021 Mt Majura Shiraz

Gnocchi 29

Pumpkin gnocchi / zucchini / cherry tomatoes / broccoli / basil oil / grana padano (v, vg*)

Chef's pairing suggestion: 2020 Grant Burge Merlot

Barramundi 28

Battered barramundi / radish & fennel salad / chips / lime aioli (df) 28

Chef's pairing suggestion: Ara New Zealand Sav Blanc

Duck 34

Confit duck leg / pistachio / charred radicchio / parsnip / leek (gf)

Chef's pairing suggestion: 2021 Pankhurst Tempranillo

Marinara 33

Squid ink spaghetti / king prawns / scallops / loligo squid / clams / chilli & garlic / prawn bisque (df)

Chef's pairing suggestion: 2021 Rose of Virginia Barossa Valley

Cauliflower 28

Roasted cauliflower / edamame hummus / Dutch carrots / beetroot vinaigrette (vg, df, gf)

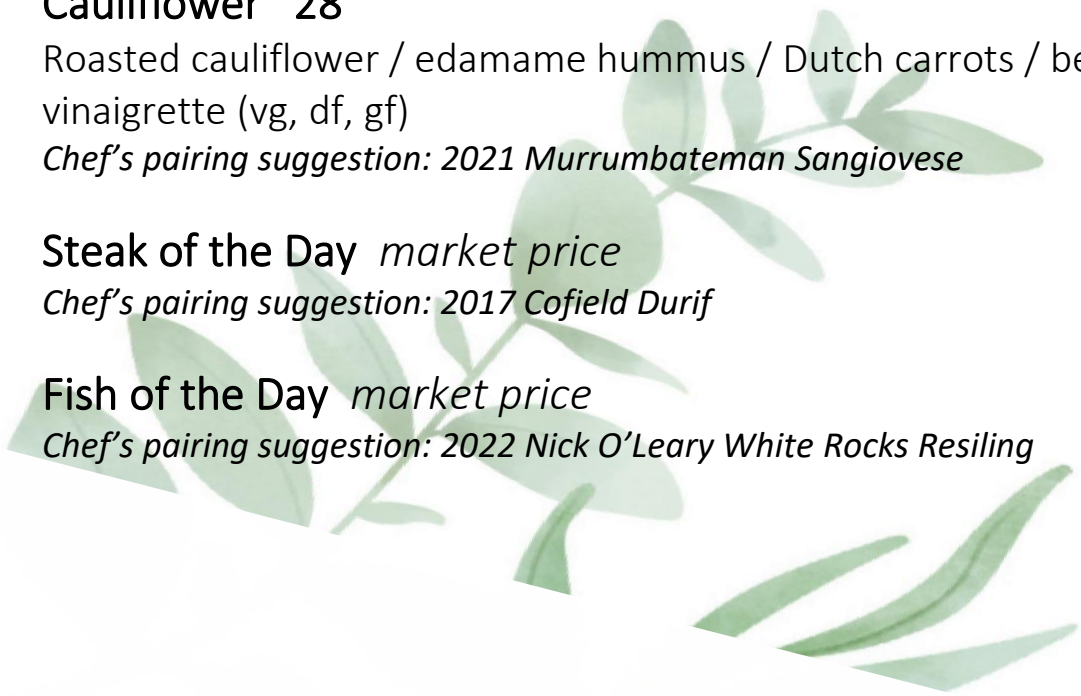
Chef's pairing suggestion: 2021 Murrumbateman Sangiovese

Steak of the Day *market price*

Chef's pairing suggestion: 2017 Cofield Durif

Fish of the Day *market price*

Chef's pairing suggestion: 2022 Nick O'Leary White Rocks Resiling



Risotto of the Day (gf, vg*) 29

Chef's pairing suggestion: 2021 Eden Road Pinot Noir

Bolognese 29

Spaghetti / veal / pork / beef ragu / napolitana sauce / parmesan

Chef's pairing suggestion: Tatachilla Shiraz SA

Pancia 32

Crispy skin pork belly / rhubarb and apple puree / balsamic / raw house slaw (gf, df)

Chef's pairing suggestion: 2021 Shaw Merlot

Ravioli 29

Ricotta & pumpkin ravioli / gorgonzola sauce / rocket / walnut / balsamic / pecorino (v)

Chef's pairing suggestion: 2021 Eden Road Pinot Noir

Fettuccine 32

Slow cooked lamb shoulder / demi-glace / pecorino

Chef's pairing suggestion: 2021 Murrumbateman Sangiovese

woodfired pizzas

Gamberi 25

Pesto base / mozzarella / garlic prawns / cherry tomatoes / jalapenos / horseradish & chives sour cream

Campagnola 26

Mozzarella / casalinga sausage / ham / chorizo / potato scallop / onion / mushroom

Margherita 22

Tomato base / mozzarella / fior di latte / oregano

Diavola 23.5

Tomato base / mozzarella / hot salami / olives / garlic / chilli

Prosciutto 24

Tomato base / mozzarella / prosciutto / fig / baby rocket

Bulgogi 25

Tomato base / mozzarella / marinated beef brisket / fior di latte / onion / kimchi aioli

Tandoori 24

Pesto base / mozzarella / tandoori chicken / capsicum / onion / cumin yoghurt

Vegetariana 23

Tomato base / mozzarella / spinach / pumpkin / mushroom / olives / capsicum / feta

Gluten-free bases available on request 5.0

salads / sides

Garden salad 14

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

Pear & walnut salad 16

Baby rocket / pear / toasted walnuts / EVOO / aged balsamic / pecorino (gf, v)

Caramelised beetroot salad (warm) 16

Beetroot tarte tatin / frisee salad / baked macadamia / Meredith chevre / aged balsamic (v)

Burrata salad 18

Burrata cheese / heirloom tomatoes / kataifi nest / basil oil / balsamic (v)

Verdure 16

Portobello mushroom / blanched broccolini / EVOO (vg, gf)

Sweet potato chips / wasabi aioli (v) 12

Potato chips / truffle aioli (v) 10

kids' options (u12)

Spaghetti bolognese 14

Creamy or napolitana gnocchi 14

Fish & chips 14

Chicken nuggets & chips 14

Ham, cheese & pineapple pizza (11 inch) 14

Pepperoni pizza (11 inch) 14



dessert

Fig and Pecan Pudding 14

Fig and pecan pudding / vanilla ice cream / toffee sauce

Chef's pairing suggestion: NV Cofield Muscat

Panna cotta 14

Coconut cream panna cotta / peach glaze (gf)

Chef's pairing suggestion: 2017 Shaw Botrytis Semillon

Trio of gelato (gf, df*) 14

Chef's pairing suggestion: Tatachilla Brut

Cheesecake of the day 15

Chef's pairing suggestion: Salted Caramel Espresso Martini

Cheese board 24

3 cheeses / fresh & dry fruit / crackers (gf)

Chef's pairing suggestion: NV Cofield Sparking Shiraz Durif

Affogato (gf) 17

Vanilla ice cream served with espresso & your choice of liquor
(Frangelico, Baileys, Kahlua, Cointreau) or standard

Please note, due to limited capacity, all sittings are limited to 90 minutes. Thanks for your understanding.