

enjoy our chefs selection set menu // la grande abbuffata \$65pp

our menu is designed to be shared

entrée + antipasto

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| <i>thoroughbread bakery sourdough</i> | <i>2.5 per person</i> |
| <i>mixed marinated olives (gf)</i> | <i>6</i> |
| <i>salumi board (gf)</i> | <i>22//39</i> |
| <i>bruschetta, tomato, basil (pp)</i> | <i>8</i> |
| <i>polenta & parmesan chips, truffle sauce</i> | <i>14.9</i> |
| <i>arancini of pork belly, smoked chilli</i> | <i>16</i> |
| <i>calamari, rocket, herb mayonnaise</i> | <i>16.9</i> |
| <i>zucchini flowers, prawns, mascarpone(gf)</i> | <i>18.9</i> |
| <i>seared scallops, pea puree</i> | <i>23</i> |
| <i>organic pork meatballs, tomato sugo (gf)</i> | <i>19</i> |
| <i>whitebait fritters</i> | <i>18.9</i> |

pasta + gnocchi (gf available on request + \$1.5)

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|-------------------------------------------------|-------------|
| <i>cannelloni, ricotta, spinach</i> | <i>25.9</i> |
| <i>gnocchi, burnt butter, sage, gorgonzola</i> | <i>24.9</i> |
| <i>gnocchi napoletana</i> | <i>22.9</i> |
| <i>pappardelle, mushrooms, truffle pecorino</i> | <i>26.9</i> |
| <i>pasta con ragu</i> | <i>28.9</i> |
| <i>spaghetti meatballs</i> | <i>24.9</i> |
| <i>spaghetti, prawns, zucchini</i> | <i>27.9</i> |

fish + meat

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|--------------------------------------------------------|-------------|
| <i>snapper, acqua pazza (gf)</i> | <i>41</i> |
| <i>chicken, prosciutto, sage, oyster mushroom (gf)</i> | <i>35</i> |
| <i>lamb rump, carrot & potato mash (gf)</i> | <i>37.9</i> |
| <i>bistecca (t-bone 500g)</i> | <i>48</i> |

sides

garden salad 9 vegetables 9 potatoes 8

dish of the day

tuesday spaghetti meatballs//15

thursday home made lasagna//19

saturday john dory our way //37

wednesday mussels in sugo (for two) //36

friday veal cotoletta (schmitzel) //30

sunday seafood platter (for two) // 69

please advise your waiter of any allergies

cocktails//aperitivi

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|------------------------------------------------|----|
| <i>aperol spritz</i> | 14 |
| <i>apple martini</i> | 16 |
| <i>salted caramel espresso martini</i> | 16 |
| <i>negroni</i> | 18 |
| <i>south beach martini (lychee, mint, gin)</i> | 16 |
| <i>bellini</i> | 13 |
| <i>passionfruit sangria</i> | 14 |

spirits//fine selection of spirits available in the bar, please see your waiter

beer//birre

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|-------------------------------------------|-----|
| <i>birra giro</i> | 7.5 |
| <i>peroni lager</i> | 8 |
| <i>crown lager</i> | 8 |
| <i>cricketers arms pale ale melbourne</i> | 9.5 |
| <i>light beer</i> | 6 |

Prosecco 10/54

white wine

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|---------------------------------------------------|---------|
| <i>sauvignon blanc haha 2016 'marlborough' nz</i> | 10/48 |
| <i>pinot grigio 2016 'delle venezie' veneto</i> | 10.5/52 |
| <i>falanghina 2015 'catabbo' molise</i> | 11/63 |
| <i>chardonnay 2016 'freycinet' tas</i> | 10.5/55 |
| <i>pinot bianco 2016 'giran' alto adige</i> | 14/75 |

red wine + rose

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|-----------------------------------------------------------|---------|
| <i>rose</i> | 10.5/54 |
| <i>house red</i> | 9/42 |
| <i>sagrantino 2017 'jamesheed wine' vic</i> | 11.5/65 |
| <i>pinot noir 2016 'peninsula panorama' vic</i> | 10/48 |
| <i>chianti 2015 'viti coltor' toscana</i> | 9/42 |
| <i>Cardinale (shiraz blend) 2013 'costa d'oro' marche</i> | 11.5/60 |
| <i>montepulciano d'abruzzo 2015 'pietramore'</i> | 12/69 |