

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

our menu is designed to be shared

entrée + antipasto

<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, roast garlic aioli</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)

<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

<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 market fish //37

wednesday spaghetti mussels, tomato sugo //19

friday veal cotoletta (schmitzel)//30

sunday seafood platter (for two) // 79

please advise your waiter of any allergies

cocktails//aperitivi

<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

<i>birra giro</i>	7.5
<i>peroni lager</i>	8.5
<i>crown lager</i>	8
<i>cricketers arms pale ale melbourne</i>	9.5
<i>light beer</i>	6

prosecco

10/54

white wine

<i>sauvignon blanc haha 2016 'marlborough' nz</i>	10/48
<i>pinot grigio 2016 'delle venezie' veneto</i>	10.5/52
<i>falanghina 2016 'cautiero' campania</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

<i>rose 'triennes' fr</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