

enjoy our chefs selection set menu // la grande abbuffata \$65pp
our menu is designed to be shared

entrée + antipasto

thoroughbread bakery sourdough	2.5 per person
mixed marinated olives (gf)	6
salumi board (gf)	22//39
bruschetta, tomato, basil (pp)	8
polenta & parmesan chips, truffle sauce	14.9
arancini of pork belly, smoked chilli	16
calamari, rocket, roast garlic aioli	16.9
zucchini flowers, prawns, mascarpone(gf)	18.9
organic pork meatballs, tomato sugo (gf)	19
whitebait fritters	18.9

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

cannelloni, ricotta, spinach	25.9
gnocchi, burnt butter, sage, gorgonzola	24.9
gnocchi napoletana	22.9
pappardelle, mushrooms, truffle pecorino	26.9
pasta con ragu	28.9
spaghetti meatballs	24.9
marinara	28.9
orecchiette, broccoli, pecorino	24.9

fish + meat

snapper, acqua pazzza (gf)	41
chicken, mascarpone, salsa rossa (gf)	34
lamb rack, caponata, salsa verde (gf)	37.9
beef cheek, red wine, potato mash (gf)	38.9
bistecca (t-bone 500g)	48

sides

salad 9 vegetables 9 potatoes 8

dish of the day

tuesday spaghetti meatballs//15

thursday home made lasagna//19

saturday market fish //37

wednesday ossobuco, polenta //24

friday veal cotoletta (schnitzel)//30

sunday Sunday roast //36

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 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

<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