

**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	16.9
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
potato gnocchi, eggplant, tomato	23.9

**fish + meat**

snapper, acqua pazza (gf)	41
chicken, mascarpone, spinach (gf)	34
lamb cutlets, 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>	15
<i>apple martini</i>	17
<i>salted caramel espresso martini</i>	19
<i>negroni</i>	18
<i>south beach martini (lychee, mint, gin)</i>	17
<i>bellini</i>	13

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

**beer//birre**

<i>birra giro</i>	8
<i>peroni lager</i>	8.5
<i>crown lager</i>	8.5
<i>cricketers arms pale ale melbourne</i>	10
<i>light beer</i>	6

**prosecco**

11/55

**white wine**

<i>sauvignon blanc haha 2016 'marlborough' nz</i>	10/48
<i>pinot grigio 2016 'delle venezie' veneto</i>	10.5/52
<i>chardonnay 2016 'freycinet' tas</i>	11.5/55
<i>falanghina 2015 'catabbo' molise</i>	63

**red wine + rose**

<i>rose 'triennes' fr</i>	10.5/52
<i>house red</i>	9/42
<i>pinot noir 2016 'peninsula panorama' vic</i>	10.5/52
<i>chianti 2015 'viti coltor' toscana</i>	10/48
<i>cardinale (shiraz blend) 2013 'costa d'oro' marche</i>	12.5/62
<i>montepulciano d'abruzzo 2015 'pietramore'</i>	13/69