

## ANTIPASTI

Bloody Mary Sydney Rock Oysters Shooters (gf)	(6) \$18
A delicate balance of tomato juice, pepper, vodka and celery, served in shot glasses	(9) \$24
Handmade Royal Blue Potato Gnocchi*	\$26
Panfried potato gnocchi with smoked pumpkin, crisp prosciutto, gorgonzola and oregano crumble	
Chargrilled Octopus Salad (gf)	\$26
Charred South Coast octopus with haloumi, chickpeas, chili, lemon and pancetta	
Handmade Prawn and Scallop Tortellini	\$26
King Prawn and scallop tortellini with lemon, queen green olives and chili puttanesca	
Crispy Duck Leg Summer Salad (gf)	\$24
Confit duck leg salad with snow pea leaves, capers, baby spinach and citrus dressing	
Pepper Crusted Yellowfin Tuna (gf)	\$26
Pepper crusted yellowfin Tuna with avocado, teardrop tomatoes, goats cheese and a shot of orange campari	

## CONTORNI E INSALATE – Side dishes

Hand cut chips with aioli (gf, v)	\$10
Roasted Root Vegetables with black truffle butter (gf, v)	\$12
Warm Roasted beetroot baby carrot salad & goats cheese (gf, v)	\$10
Rocket, apple walnuts parmesan (gf, v) with wild honey chardonnay dressing	\$11

## SECONDI PIATTI

Riverina Lamb Loin	\$38
Rosemary mustard crumble, baby carrot, pea puree, crunchy polenta salad	
Chargrilled Beef Fillet	\$36
Chargrilled beef fillet, crumbed brisket, Sicilian feta and a warm salad of wild mushrooms	
Byron Bay Pork Belly (gf)	\$36
Twice cooked Berkshire pork belly, crisp crackle, celeriac puree, grilled sea scallops, apple watercress salad	
Tuscan Seafood Marinara	\$36
Fresh fettucine tossed with market fresh seafood (mussels, prawns, fish, scallops, calamari, fresh herbs and crusty Italian Vienna bread	
Local Snapper Fillet	\$36
Crisp skinned local snapper fillet with a Nage of Summer vegetables, Swiss chard, orecchiette pasta and steamed black mussels	
Pan Fried Veal Medallions (gf)	\$38
Pan Fried veal medallions with smoky eggplant caponata, marsala mushrooms, truffled pancetta	
Crispy Skin Chicken Breast	\$34
Crispy skin chicken breast with a chorizo crust, roasted root vegetables and mild spiced Romesco sauce	
Smoky Eggplant Caponata Pasta	\$32
Vegetarian combination of smoky eggplant caponata pasta with crunchy polenta salad, Romesco sauce and garlic chips	

Children's meals, vegan and vegetarian options available on request  
\*Vegan without prosciutto

## DOLCE

White Chocolate Gingerbread Parfait \$17  
With poached peach and blueberry gel

Italian Ice-cream cassata \$17  
White chocolate, dark chocolate and raspberry ice-creams  
with a vanilla sponge and toasted meringue

Tiramisu \$16  
Mascarpone, cold pressed coffee liquor soaked  
Savoirdi biscuits, bitter chocolate

Cardamon Creme Brulee \$16  
Cardamon flavoured baked custard with minted  
orange salad, biscotti and pistachio ice-cream

Chocolate Pudding \$16  
Hot Italian chocolate self-saucing pudding with  
rum & raisin ice-cream and pudding crumble

Formaggio  
Please ask for today's selection and provenance of fine cheeses

Artisan Cheeses from Australia and Europe

Individual 90gram piece \$18

Cheese Tasting Plate - three pieces \$27

Served with Lavosh, Quince Preserve & Muscatels

COFFEE \$4.90

Flat White  
Long Black  
Cappuccino  
Latte  
Short Black  
Macchiato  
Doppio  
Chai Latte

Add Soy \$0.50

TEA \$4.90

English breakfast  
Earl Grey  
Chamomile  
Peppermint

AFFOGATO \$9

## DESSERT WINES

	Bottle/ Glass	
Pertaringa Riesling McLaren	\$33	\$9
Bethany late harvest	\$48	\$13
Tahbilk cane	\$45	\$11

## Port

Penfolds Grandfather Tawny	\$12
Penfolds Father Tawny	\$10