

ON ARRIVAL

Arancini of wild mushroom, porcini, black truffle (v)

PRIMI

'Antipasto' prosciutto San Daniele, mortadella, spicy calabrese salami, grilled polenta, roasted capsicum, eggplant parmigiana (gfo/dfo)

Salt & lemon pepper calamari, lightly fried, fennel, cucumber, iceberg salad, basil aioli (gfo/df)

Half dozen oysters served natural or kilpatrick (gf/df)

Crispy fried chilli prawns tossed with 'Chef Joey D's Chilli Crisp' (gfo/df)

Panko crumbed lamb cutlets, whipped fetta, chimichurri (dfo)

Tempura fried zucchini flowers filled with goats cheese and green olive, romesco sauce (v)

Heirloom tomato salad, mozzarella di bufala, olive crumb, caramelised fig, vincotto glaze (gf/v/dfo)

SECONDI

Chargrilled Gippsland 250g eye fillet steak, potato galette, brandy peppercorn sauce (gf/dfo)

Fish of the day (gfo)

Confit of half duck, spiced carrot purée, amarena cherry glaze (gf/dfo)

Pappardelle with prawn & SA lobster meat, cherry tomato, lobster bisque (gfo/dfo)

'Gnocchi ragu' 8-hour wet roasted beef cheek, green peas, parmigiano

Tortellini filled with wagyu beef, light cream sauce, smoked ham, nutmeg

Ravioli of spinach & ricotta, napoli sauce, gratinated fior di latte (v)

Risotto of chicken, roasted pumpkin, fresh asparagus, pecorino Romano (gf/vgo)

CONTORNI add \$8.00

Marinated Italian olives, grissini

Tin of Italian anchovies, grilled ciabatta

Shoestring fries, sea salt

Rocket, pear & parmesan salad

Sautéed vegetables, garlic butter, almonds

Duck fat roasted kipfler potatoes, rosemary

DOLCI

Tartufo 'Pina Colada' fresh coconut, pineapple (gf)

'Spinge' Italian fried doughnuts, cinnamon sugar, nutella ganache, vanilla ice-cream (dfo)

Tiramisu, mascarpone, coffee-soaked sponge fingers, Drambuie liqueur

Crème brûlée, Madagascan vanilla bean, sugar crust, crostoli biscuit (gfo)

gf gluten free v vegetarian
gfo gluten free option vgo vegetarian option

df dairy free
dfo dairy free option