

WOOD OVEN BREADS

Rosemary and Sea Salt Focaccia 12
Rosemary and Sea Salt Focaccia, Whipped
Ricotta and Chestnut Honey 16

CICCHETTI e FRITTI

Sydney Rock Oysters, Peach Bellini Granita and
Salmon Roe 6 *ea*
Acciughe e Salvia 18
Fried Olasagasti Anchovy Fillets and Sage in
Pastella (4)

AFFETTATI

Selection of Cured Meats and Provolone 20pp
Prosciutto San Daniele
Wagyu Bresaola
Native Black Pepperberry Salumi
Marinated Olives 11

ANTIPASTI

Duck Liver Parfait, Pink Peppercorn, Moscato Gelatina and Crostini 20
Southern Calamari Fritti and Meyer Lemon Maionese 25
Wood Baked Eggplant Parmigiana 26
Fillet of Beef Carpaccio, Fried Baby Caper, Salsa Verde and Testun al' Barolo 25
Seared Abrolhos Island Scallops, Celeriac and Blood Orange *'agro-dolce'* 28

PASTA e RISOTTO

optional - our very own gluten free pasta made daily 4

Rigatoni, Flinders Island Lamb, Tomato and Red Wine Ragu, Pecorino 37
Tortellini di Zucca, Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter,
Aged Reggiano 39
Tagliolini, Cacio e Uovo alla Carbonara, Asparagus, Pecorino, Egg Yolk
and Black Pepper 39
Orecchiette, Pork Sausage Zucchini Flower, Pancetta, Chilli and Soft Herb
Gremolata 41
Pappardelle, Veal Osso Buco Ragu *'in Bianco'*, Pangrattato and Reggiano 39
Potato Gnocchi, Tomato, Chilli *'nduja* and Stracciatella 38
Lobster, Saffron and Thyme Risotto 42

PIATTI PRINCIPALI

Slow Cooked Duck Leg, Crisp Pancetta, Balsamic Cherry Glaze and Spinach Farrotto 48
300g Wood Fired Berkshire Pork Outlet, Red Wine Pepper *'Stufato'*, Caper Salsa and Pan
Juices 49
Mulwarra Veal Saltimbocca alla Romana, Prosciutto, Sage and Semolina Gnocco 54
220g Fillet of Beef *'Tagliata'*, Celeriac and Horseradish, Rosemary Wine Jus
Rangers Valley, NSW 58
Market Fish – Daily

CONTORNI

Cos and Peach Salad 16
Green Beans *'aglio e olio'*, Almond 16
Insalata Caprese 22
Rosemary Potatoes 15
Broccolini, Chilli and Pangrattato 16

Tasting Menu 130pp - *Whole table only*
Matching Wines 65pp

Wood Baked Rosemary and Sea Salt Focaccia, Whipped Ricotta and Chestnut Honey

Seared Abrolhos Island Scallops, Celeriac and Blood Orange 'agro-dolce'

NV Ziro Prosecco Brut DOC, Veneto, Italy

Tortellini di Zucca, Buffalo Milk Ricotta, Pumpkin, Leek and Burnt Sage Butter, Aged Reggiano

2021 Matteo Braidot Pinot Grigio, Friuli Venezia Giulia, Italy

Lobster, Saffron and Thyme Risotto

2021 Pra Otto Soave Classico, Veneto, Italy

Pepper Crusted Rangers Valley Fillet of Beef 'Tagliata', Cauliflower, Balsamic Baby Beetroot and Horseradish

2016 Oddfellows Shiraz, Langhorne Creek, South Australia

Tira Mi Su

2015 Michel et Marie Nehme Vineyard Botrytis Semillon, Riverina, New South Wales