

APPETISERS

Garlic & rosemary focaccia 10

Warm marinated olives (gf) 7

Gnocco fritto - Prosciutto di San Daniele' DOP 15

Pacific Oysters natural w chardonnay vinaigrette (gf) 6 ea/ Kilpatrick 7ea / Mornay 7ea

ENTREE

Zucchini flowers tempura-, cacio e pepe, romesco (gf/v) 28

Yellowfin tuna crudo, slow cooked baby tomatoes, ruby grapefruit, horseradish mayo (gf) 34

Burrata - heirloom tomato, stone fruit, shallots, pesto, aged balsamic (gf/v) 36

QLD king prawns, flame grilled, smoked chorizo, chilli & confit shallots (3) (gf) 36

Wild caught Tasmanian scallops, sweet corn mornay, pancetta (gf) 32

Calamari fritti, saffron, garlic & lime aioli (gf) 30

PASTA

Gnocchetti Sorrentina- tomato, basil pesto, pancetta, stracciatella (voa) 39

Pappardelle - Slow cooked lamb shoulder, silverbeet, olives, peas, gremolada 42

Seafood linguine - local mussels, king prawns, Tasmanian scallops & salmon, olives, chilli, garlic 49

Risotto - wild & pine mushroom, braised leeks, truffled ricotta, chives (gf) 42

All pasta & risotto contain garlic & or chilli (gluten free pasta available)

MAINS

Slow cooked Gippsland Lamb shoulder, braised lentil ragu, Persian feta, dijon brioche crust 45

Pork belly -12hr slow cooked, crispy pancetta, apple, onion relish, charred Brussel sprouts (gf) 44

Local wild caught fish of the day (mp)

CHAR GRILL

Eye fillet 200g QLD Darling Downs Wagyu - grain fed MBS 4+ (gf) 65

Scotch fillet 300g NSW- Riverina, Black Angus, MBS 3+ grain fed 150 days (gf) 66

served with cipollotti agro dolce, heirloom carrots, garlic butter & red wine jus

SIDES

Sautéed seasonal vegetables (gf) 14

Twice cooked roast potatoes, oregano & confit garlic (gf) 13

Shoestring fries (gf) 12

Wild rocket, pear & parmesan & walnut salad, balsamic (gf) 15

Baby cos, fennel, capers, radish, citrus vinaigrette (gf) 14

DESSERT

Panna cotta - honey & ginger, spiced red wine pear, almond crumble (gf) 20

Belgian chocolate fondant, hazelnut brittle, amarena cherry ice cream 22

Torta al limone, citrus curd, frangipane, orange mascarpone (gf) 22

Tiramisu- Disaronno crema, espresso jelly, pane di spagna (gf) 22

Affogato, vanilla bean ice cream, espresso, honeycomb (gf) 18

Add liqueur of choice : Baileys, Kahlua, Frangelico, Galliano, Cointreau +10

Petite plate for two to share - 2 pieces of each below 26

Petite chocolate tip cannoli , ricotta & pistachio cream 6 ea

Belgian hand rolled chocolate & Cointreau truffles (gf) 4 ea

Brutti e buoni- almond biscotti (gf) 4 ea

CHEESE

Served with apricot & caramelised onion marmalade, grapes, muscatels, artisan crostini, walnuts (gfoa)

Will Studd Brillat -Savarin, France, Triple cream, white mould soft cows milk 30g 14

Pyengana clothbound aged cheddar, semi hard, cows milk, Tasmania 30g 14

Gorgonzola Dolce, Italy bold blue, dense cream texture, cows milk 30g 14

FORTIFIED/STICKIES

Penfolds 'Father' Grand Tawny Port, South Australia 14 (60ml)

Fonsecca Bin No 27 Aged Tawny Port, Portugal 18 (60ml)

Morris Rutherglen Classic muscat, Rutherglen Vic 14 (60ml)

Morris Rutherglen Topaque, Rutherglen, Vic 14 (60ml)

Cardenal Cisneros Pedro Ximenez, Andalucia, ESP 22 (60ml)

2019 Juniper Estate Botrytis Riesling, Margaret River WA 14 (90ml)

2018 Le Tertre du Lys d'OR Sauternes, Bordeaux, FR 18 (90ml)

Normandin Mercier, Pineau des Charentes Blanc, FR 18 (60ml)

DESSERT COCKTAILS

Espresso Martini - Ketel One vodka, kahlua, frangelico, espresso 24

Sorocco Sour - Amaretto, galliano, strega, apple juice, lemon, almond crumble 24

Berry Sour - MGC gin, chambord, cherry brandy, lemon, egg white 24

Passione Martini - Ketel One vodka, passoa, passionfruit, lemon juice, white chocolate 24