

APPETISERS

- Garlic & rosemary focaccia ' baked daily' & evoo 10 (v)
- Warm marinated kalamata, cerignola & Sicilian green olives (gf)(v) 12
- Gnocco fritto, Prosciutto di Parma, pecorino Romano (2 pce) 16
- Pacific Oysters natural w chardonnay vinaigrette (gf) 6 ea/ Kilpatrick 7ea / Mornay 7ea

ENTREE

- Wild caught Tasmanian Scallops, sweet corn mornay, fresh chives, pancetta (gf) 32
- Zucchini Flowers tempura, gorgonzola, cacio e pepe, crushed piselli, mint (gf/v) 29
- Yellowfin Tuna Crudo, asparagus, finger lime caviar, horseradish mayo (gf) 34
- Burrata, caponata Siciliana, eggplant, zucchini, tomato & basil, pistachio, crostini (gfoa/v) 36
- QLD u/8 king prawns, flame grilled, chimichurri aioli (3) (gf) 36
- Calamari fritti, rocket, saffron, garlic & lime aioli (gf) 32

PASTA

- Gnocchetti Sorrentina- tomato, basil pesto, pancetta, stracciatella (voa) 39
- Pappardelle, slow cooked duck, shallots, baby gem squash, Pecorino Romano 42
- Seafood Linguine, local mussels, king prawns, Tasmanian scallops & salmon, olives 49
- Risotto - Blue Swimmer Crab, lemon, saffron, medley tomato, spring onion, peas (gf) 44
- All pasta & risotto contain garlic & or chilli (gluten free pasta available)*

MAINS

- Loddon Valley Lamb Shoulder, Jerusalem artichoke puree, beetroot agrodolce, Persian feta (gf) 48
- 12 hour Pork Belly, spiced mustard pear, charred Brussel sprouts, pancetta, red wine jus (gf) 47
- Local wild caught Fish of the day (mp)

CHAR GRILL

- Eye Fillet 200g Manning Valley Northern NSW, grass fed MBS 2 (gf) 65
- Scotch Fillet 300g, Riverina NSW, Black Angus, MBS 3 grain fed 150 days (gf) 68
- served with cipollotti agrodolce, 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 -'Pina Colada' Caribbean Rum caramelised pineapple, toasted coconut (gf) 22

Belgian chocolate fondant, hazelnut brittle, salted pistachio ice cream 22

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

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

Affogato, vanilla bean ice cream, espresso, honeycomb crumble (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, passionfruit, lemon juice, white chocolate 24