

SNACKS

Mixed salted nuts • 6.5

House made focaccia with olive oil & balsamic • 4.5

Sicilian marinated green olives • 9

SMALL PLATES

Cantabrico anchovies on toasted sourdough, whipped lemon & thyme ricotta \* • 15

Crema di fagioli - white bean dip, house pickles, toasted sourdough \* (vgn) • 17

Eggplant & provolone polpette, aioli, sugo (gf) • 18

Proscuito di parma & parmesan • 25

Cured Tasmanian ocean trout, butter milk, mint, cucumber, jalapeño, Yarra valley caviar (gf) • 26

Burrata with olive XO & focaccia \* • 25

Charred broccolini, confit garlic & preserved lemon, salt bush (gf) • 18

# PASTA *“Fata a mano” All our pasta is handmade.*

Agnolotti of ricotta & asparagus, new season peas, pea shoots, split garlic chive butter sauce. pangrattato • 37

Puttanesca - pappardelle, tomato, capers, olives, chilli & anchovies \* (vo) • 33

Tagliatelle with Prawn and Artichoke \* • 37

M A I N S

Whole market fish, herb & pickled shallot salad, lemon • Market price

Slow roasted saltbush lamb shoulder, heirloom carrots, jus (gf) • 42

S I D E S

Twice cooked chats, rosemary, garlic aioli (vo) (gf) • 12

Finocchio – shaved fennel, green olives & provolone • 17

Victorian leaf salad • 15

\* Gluten free option, (vo) vegan option

\*\*GLUTEN INTOLERANCE: We take a lot of care in crafting our gluten free range, however, we cannot totally avoid cross-contamination of wheat flour as it is used in large quantities daily in our kitchen.

D E S S E R T S

Tiramisu • 16

Chocolate mousse, crispy buckwheat, EVOO (gf) • 16

Fig leaf panna cotta, pistachio & pepper wheat crumb\* • 16

C H E E S E S

WOOMBYE ASHED BRIE (QLD) • 16

slightly smoky & mushroom flavours, served with Mornington honey

TARAGO SHADOWS OF BLUE (EASTERN VIC) • 16

mild with a sweet blue flavour

LONG PADDOCK BANKSIA (VIC) • 16

An organic cow’s milk cheese with a creamy, sweet, nutty earthy tones, becoming more pungent and brothy, umami with age

THREE CHEESE PLATTER • 35

S T I C K Y W I N E S & A M A R I

Gewurztraminer, Delatite 2019, VIC • 15/60

Noble Taminga Reserve, Trentham 2015, VIC • 10/44

If you haven’t tried one of these Italian bitters, the time is now!

Amaro straight or on ice with a wedge of orange is the perfect finale.

Averna Amaro, ITA • 14

Lucano Amaro, ITA• 14

Montenegro Amaro, ITA• 14

Autonomy Amaro, AUS• 14

Cynar, ITA• 14

Don Giovanni Limoncello, ITA• 12

Strega, ITA• 12

