

## ENTREE

WOODFIRED BREAD	8.0
with parmesan, olive oil, rosemary & sea salt   V	
ARANCINI	16.0
crumbed carnaroli risotto balls of wild mushroom & truffle, black garlic aioli   V	
AVOCADO & CRAB 'CANNELLONI'	25.0
thinly sliced avocado rolled and filled with spanner crab, salmon pearls   GF	
KINGFISH CRUDO	24.0
pickled fennel, ruby grapefruit, fresh chilli threads & citrus dressing   GF	
MEATBALLS	22.0
woodfired pork, veal & pine nut meatballs, tomato sugo, ricotta salata & pizza bread	
PORK BELLY & SCALLOPS	26.0
sweetcorn & macadamia nut puree & apple balsamic   GF	
FRESH BURRATA CHEESE	19.0
eggplant relish, capsicum puree, zucchini ribbons, basil & lemon oil   GF V Vgo	
FRITTO MISTO	22.0
fried squid & prawns, Calabrian chilli aioli, lemon & rocket	
WHIPPED SALTED COD	22.0
fried polenta, rocket & lemon oil	
CURED KANGAROO CARPACCIO	24.0
textures of beetroot, horseradish & goats cheese snow   GF	

## PASTA

PASTA MADE IN HOUSE  
SERVED WITH PARMESAN

FETTUCCINE	29.0
saffron scented pasta, pan fried scallop, pesto & lemon oil	
OPEN LASAGNE	28.0
chicken & porcini mushroom ragu & cheese foam	
RIGATONI	26.0
green pea, cherry tomato, baby spinach, fresh chilli & olive oil   V	
CANNELLONI	32.0
tube pasta filled & baked with prawn & snapper mousse with a light lobster bisque cream   no GFO	
VEGAN GNOCCHI	26.0
wood fired tomato & vegan mince ragu   Vg	

|GF pasta available on request

## MAIN

MARKET FISH	34.0
pan fried fillet, fennel puree, potato, capsicum, tomato, caper, olive & gremolata   GF	
CHICKEN SALTIMBOCCA	34.0
prosciutto wrapped chicken breast with provolone cheese & sage, polenta, buttered romanesco & roast cherry tomato sauce   GF	
DUCK	36.0
slow cooked duck maryland, dried fruit fregola, cavolo nero, fig & vincotto jus	
RIB EYE (400g)	42.0
char grilled grass fed rib eye. braised cabbage & pancetta, crushed potato & beef jus   GF	
PORK COTOLETTA	35.0
sourdough & parmesan crumbed pork cutlet, apple & celeriac slaw, crispy brussel sprouts & candied walnuts	
SALMON	32.0
squid ink spaghetti, baby spinach, chilli & lemon emulsion	

## SALAD &amp; SIDE

ROCKET & PEAR	10.0
shaved parmesan, sherry dressing   V GF	
CHIPS	9.0
oregano, sea salt & aioli   V	
SWEET POTATO CHIPS	10.0
truffle aioli & parmesan   V	

## DESSERT

BLUEBERRY & ALMOND TART	14.5
short crust tart baked with almond frangipane, fresh blueberries, la crema & coconut gelato	
BUTTERMILK & THYME PANNA COTTA	14.5
crushed macadamia biscotti	
CHOCOLATE SEMI FREDDO	14.5
orange syrup, fresh raspberry sauce & honeycomb   GF	
FRESH MIXED BERRIES	14.5
coconut yoghurt & pistachio nut   GF Vg	
THREE CHEESE BOARD	24.5
with fruit paste & lavosh crackers   GFO	

## KIDS

FOR THE UNDER 12'S

SPAGHETTI	14.0
veal & pork mince bolognese   GFO	
FISH & CHIPS	16.0
with fresh lemon	

|GF Gluten Free |GFO Gluten Free Option |Vgo Vegan Option  
|V Vegetarian |Vg Vegan

NOTE: this kitchen contains allergens including nuts, gluten, eggs &amp; dairy. While reasonable effort is taken to accommodate dietary requests, we cannot guarantee that our food will be allergen free.

## TAP BEER & CIDER

Birra Moretti	10.0
Cricketers Lager	8.0
Young Henry's Newtowner	9.0
One Fifty Lashes Pale Ale	9.0
Stone & Wood Pacific Ale	9.0
Toohey's Old Dark Ale	9.0
Hahn Super Dry	9.0
Batlow Cloudy Apple Cider	9.0

## COCKTAILS

### SPRITZ 16.0

APEROL SPRITZ Prosecco, Aperol, soda, orange

LIMONCELLO SPRITZ Limoncello, lemon, sugar, soda

ELDERFLOWER SPRITZ Elderflower Liqueur, Peach Liqueur, lime, mint, soda

WATERMELON SPRITZ Prosecco, Watermelon Liqueur, lime juice, soda

PEACH & ROSEMARY SPRITZ Prosecco, Gin, peach syrup, lemon, rosemary & soda

APPLE & POMEGRANATE SPRITZ Prosecco, Apple Liqueur, pomegranate, soda

BLUEBERRY SPRITZ Gin, blueberry syrup, mint, lime, soda

PIMM'S SPRITZ Pimms, lemonade, ginger ale, fresh fruit

### SIGNATURE & CLASSIC 18.0

BOMBAY ROSE Gin, Peach Liqueur, lemon, rose petal syrup

PINEAPPLE CRUSH Spiced Rum, Aperol, pineapple juice, lime, mint

LYCHEE TWIST Lychee Liqueur, Vodka, Dry Vermouth, lime, mint

COCONUT PALOMA Tequila, Coconut Liqueur, grapefruit, lemon, agave

ESPRESSO MARTINI Vodka, Kahlua, sugar, coffee

PASSIONFRUIT MARTINI Vodka, Elderflower Liqueur, ruby red grapefruit, vanilla, fresh passionfruit, whites

MARGARITA Tequila, Triple Sec, lime juice, agave

MOJITO White Rum, lime, sugar, mint, soda

FRENCH MARTINI Vanilla Vodka, Chambord, pineapple juice

OLD FASHIONED Bourbon, sugar, bitters

AMARETTO SOUR Disaronno, lemon, sugar, bitters, whites

NEGRONI Gin, Campari, Sweet Vermouth

## SPARKLING

Angove Studio Series Chardonnay Pinot Noir, Regional, SA	9.0	38.0
Dunes & Greene Split Pink Moscato NV, Angaston, SA	9.0	38.0
Da Luca Prosecco, DOC Italy	10.0	45.0
Veuve D'Argent Blanc de Blancs, Brut, Bourgogne, France	10.0	45.0
Syn Sparkling Rosé, Coonawarra, SA	10.0	45.0
Dal Zotto Prosecco, King Valley, VIC		50.0
Chandon Sparkling NV, Yarra Valley, VIC		60.0
Chandon Rosé Brut NV, Yarra Valley, VIC		60.0
G.H. Mumm Brut NV, Reims, Champagne, France N/V		100.0
Pol Roger, Champagne, France NV		130.0
Veuve Clicquot Yellow Label Brut NV, Reims, Champagne, France NV		140.0
Bollinger Special Cuvee, Champagne, France NV		160.0

## WHITE WINE

Andrew Thomas Semillon, Hunter Valley	10.0	45.0
Brokenwood Semillon, Hunter Valley	11.0	50.0
The Pass Sauvignon Blanc, Marlborough, NZ	9.0	38.0
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA	14.0	68.0
Jim Barry Riesling, Clare Valley, SA	10.0	45.0
Grant Burge 'Thorn' Riesling, Eden Valley, SA	11.0	50.0
Weave Pinot Grigio, Regional, SA	9.0	38.0
David Hook Pinot Grigio, Hunter Valley, NSW	9.0	38.0
Mt Difficulty Pinot Gris, Central Otago, NZ	11.0	50.0
Tulloch Verdelho, Hunter Valley, NSW	9.0	38.0
Marty's Block Chardonnay, Regional, SA	9.0	38.0
Thompson Estate Chardonnay, Margaret River, WA	10.0	45.0
Scarborough Yellow Label Chardonnay, Hunter Valley, NSW	12.0	55.0

## ROSÉ

Radio Boka Rosé, Valencia Spain	9.0	38.0
Keith Tulloch Rosé, Hunter Valley, NSW	10.0	45.0
The Palm Rosé, Provenance, France	12.0	55.0

## RED WINE

Coppabella Pinot Noir, Tumbarumba, NSW	11.0	50.0
Giant Steps Pinot Noir, Yarra Valley, VIC	14.0	65.0
Radio Boka Tempranillo, Valencia, Spain	9.0	38.0
Fat Bastard Malbec, Mendoza, Argentina	10.0	45.0
Poggio Sangiovese, Toscana, Italy	11.0	50.0
Smith & Hooper Merlot, Wrattenbully, SA	10.0	45.0
Marty's Block Cabernet Shiraz, Great Southern, WA	9.0	38.0
Yarran Cabernet Sauvignon, Hilltops, NSW	9.0	38.0
Vasse Felix 'Filius' Cabernet Sauvignon, Margaret River, WA	12.0	55.0
Grant Burge Shiraz, Barossa Valley, SA	9.0	38.0
David Hook Shiraz, Hunter Valley, NSW	11.0	50.0
Mollydooker 'The Boxer' Shiraz, McLaren Vale, SA	14.0	65.0