

ENTREE

WOODFIRED BREAD with olive oil, rosemary & sea salt Vg	8.0
ARANCINI crumbed carnaroli risotto balls of sweetcorn & manchego cheese, black garlic aioli V	16.0
SARDINES char-grilled with potato, capers, dill, olive & lemon GF	19.0
HANDMADE POTATO GNOCCHI fresh black truffle, cream, fried enoki mushroom & chive V	25.0
KINGFISH ESCABECHE marinated thinly sliced kingfish, buttermilk dressing, salmon caviar, finger lime & green oil	24.0
MEATBALLS woodfired pork, veal & pine nut meatballs, tomato sugo, ricotta salata & pizza bread	20.0
QUAIL pan fried quail, charred leak puree, fregola, dried fruit, hazelnut & jus	26.0
FRESH BURRATA CHEESE eggplant relish, capsicum puree, zucchini ribbons, basil & lemon oil V Vgo	18.0
FRITTO MISTO fried squid & prawns, Calabrian chilli aioli, lemon & rocket	22.0

PASTA

ALL PASTA SERVED WITH
PARMESAN

SPAGHETTI pan fried seafood, tomato, white wine, fresh basil & chilli	29.0
PAPPARDELLE slow cooked shredded veal shank ragu, root vegetables, tomato & white wine	28.0
RIGATONI wild mushroom & truffle oil, marscapone & chives V Vgo	26.0
VEGAN GNOCCHI wood fired tomato & vegetable protein ragu Vg	26.0

| GF pasta available
on request

MAIN

MARKET FISH pan fried fillet, fennel puree, potato, capsicum, capers, tomato, olive & gremolata GF	34.0
CHICKEN SALTIMBOCCA prosciutto wrapped chicken breast with provolone cheese & sage, buttered romanesco, roast cherry tomato sauce	34.0
DUCK slow cooked duck maryland, soft polenta, cavolo nero, muscatel wine & fresh grape sauce GF	36.0
RIB EYE (400g) char grilled grass fed rib eye. braised cabbage & pancetta, crushed potato & tarragon butter GF	42.0
PORK COTOLETTA sourdough & parmesan crumbed pork, roast Jerusalem artichoke, rocket, lemon & sage butter	35.0

SALAD & SIDE

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

DESSERT

PEAR & ALMOND TART short crust tart baked with almond frangipane, fresh corella pear, caramel sauce & coconut gelato V	14.5
VANILLA BEAN PANNA COTTA fresh berries & pistachio nuts V GF	14.5
WARM LEMON PUDDING with glazed figs & vanilla gelato V	14.5
THREE CHEESE BOARD with fruit paste & lavosh crackers V GFO	24.5

KIDS

FOR THE UNDER 12'S

MARGARETTA PIZZA tomato & mozzarella V GFO	14.0
SPAGHETTI veal & pork mince bolognese GF	14.0
FISH & CHIPS with fresh lemon	16.0

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

TAP BEER & CIDER

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

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
Villa Sandi Prosecco, DOC Italy	10.0	45.0
Veuve D'Argent Blanc de Blancs, Brut, Bourgogne, France	10.0	45.0
Veuve Ambal Brut Rosé, Bourgogne France	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	
Laurent Perrier La Cuvée Brut, Tours-sur-Marne, Champagne, France NV		110.0
Veuve Clicquot Yellow Lable Brut NV, Reims, Champagne, France NV		140.0
Bollinger Special Cuvee, Champagne, France NV		150.0

WHITE WINE

Andrew Thomas Semillon, Hunter Valley	10.0	45.0
Brokenwood Semillon, Hunter Valley	12.0	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
Heggies Riesling, Eden Valley, SA	12.0	55.0
Weave Pinot Grigio, Regional, SA	9.0	38.0
Mt Difficulty Pinot Gris, Central Otago, NZ	10.0	48.0
Tulloch Verdelho, Hunter Valley, NSW	9.0	38.0
Marty's Block Chardonnay, Regional, SA	9.0	38.0
Wirra Wirra Chardonnay, McLaren Vale, SA	10.0	45.0
Scarborough Yellow Label Chardonnay, Hunter Valley, NSW	12.0	55.0

ROSÉ

Marty's Block Rosé, Regional, SA	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

Rob Dolan Pinot Noir, Yarra Valley, VIC	10.0	45.0
HaHa Pinot Noir, Marlborough, NZ	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
Poggo Sangiovese, Toscana, Italy	11.0	50.0
Martys Block Cabernet Shiraz, Great Southern, WA	9.0	38.0
Yarran Cabernet Sauvignon, Hilltops, NSW	9.0	38.0
Wirra Wirra Shiraz, Adelaide Hills, SA	10.0	45.0
Mollydooker 'The Boxer' Shiraz, McLaren Vale, SA	14.0	65.0

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 Coconut Washed Tequila, 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 Vodka, Chambord, vanilla, pineapple juice

OLD FASHIONED Bourbon, sugar, bitters

AMARETTO SOUR Disaronno, lemon, sugar, bitters, whites

NEGRONI Gin, Campari, Sweet Vermouth