



Housemade Focaccia	10
Oysters (A) (gf, df)	7.5ea
Crocchetta of the Day	7ea
Fried Artichoke herb oil	9ea
Consorcio Anchovies lemon (I)	13
Chicken Liver Crostino pear, cornichon	9ea
Vitello Tonnato anchovy crumble, pickled shallot (I) (df)	29
Tuna Crudo marinated capsicum, pistachio, orange (A) (gf, df)	33
Beetroot Carpaccio rocket, feta, dill, white balsamic (v, gf)	28
Buffalo Mozzarella semi-dry tomato, salsa verde (v, gf)	29
Risotto mussels, prawns, cuttlefish, parsley (A) (gf)	38
Lasagna Bolognese bechamel, tomato	35
Gnocchi Alla Norma eggplant, tomato, ricotta salata (v)	33
Eggplant Parmigiana (v)	39
Barramundi fresh peas, Dutch carrots, mint oil (A) (gf, df)	49
Duck Breast beetroot, silverbeet, grapefruit, jus (gf)	49
Roasted Cauliflower cannellini, chilli, leek (v, gf)	37
400g Dry Aged Sirloin (gf, df)	94
Chat Potatoes chives, Parmigiano (gf, v)	15
Fennel radish, garden herbs, citrus dressing (ve, gf)	16
Rocket Salad balsamic, sesame dressing, Parmigiano (v, gf)	15

*Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian
(ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame.
A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.*

DESSERT

Tiramisù 17
coffee, savoiardi

Flourless Chocolate Cake (v, gf) 19
sour cherries, salted cream

Strawberry Cheesecake (v, n) 19
almond crumble

Sorbet (ve, gf) 7

Affogato Liqueur 19

Cheese 24

DESSERT WINES

2016 Cantine di Dolinova
Moscato di Sardegna, Sardinia, Italy 15

2021 Corrado Tonelli
‘Visner’ Sangiovese - Montepulciano-Visciole,
Marche, Italy 14

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C L A S S I C SET MENU

3 Courses | 72 pp

Housemade Focaccia 10

Oysters 7.5ea (A) (gf, df)

Crocchetta of the Day 7ea

Fried Artichoke herb oil 9ea

Consorcio Anchovies lemon 13

Chicken Liver Crostino pear, cornichon 9ea

Vitello Tonnato anchovy crumble, pickled shallot (A) (df)

Tuna Crudo marinated capsicum, pistachio, orange (A) (gf, df)

Beetroot Carpaccio rocket, feta, dill, white balsamic (v, gf)

Risotto mussels, prawns, cuttlefish, parsley (A) (gf, v)

Lasagna Bolognese bechamel, tomato

Gnocchi Alla Norma eggplant, tomato, ricotta salata (v)

Barramundi pea, Dutch carrots, mint oil (A) (gf, df)

Duck Breast beetroot, silverbeet, grapefruit, jus (gf, df)

Roasted Cauliflower cannellini, chilli, leek (v, gf)

Dry Aged Sirloin (gf,df) (+20pp)

Chat Potatoes chives, Parmigiano (gf, v) 15

Rocket Salad balsamic, sesame dressing, Parmigiano(v, gf) 15

BYO available | \$15p/bottle

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