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## ANTIPASTI

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### PANE DEL GIORNO / 6.00

artisan break basket / aged balsamic / extra virgin olive oil **v**

### BRUSCHETTA / 12.00

sourdough / tomato / oregano / basil / garlic / burrata cheese **v**

### OLIVE MISTE / 10.00

mixed marinated Sicilian olives / grissini **v**

### ANTIPASTO ALL'ITALIANA FOR 2 / 38.00

board of cured meats and preserved vegetables / San Daniele 24 month / house made porchetta / cacciatore salami / soppressa / artichoke hearts / stuffed peppers / Sicilian olives / pecorino cheese / artisan bread / grissini / extra virgin olive oil and aged balsamic

### ARANCINI AI QUATTRO FORMAGGI / 16.00

fried four cheese rice balls / spiced organic tomato salsa **v**

### PORCHETTA / 22.00

slow roasted and herb rolled pork belly / orange and fennel salad / marinated eggplant **GF**

### CALAMARI FRITTI / 21.00

lightly dusted calamari / paprika salt / lemon mayo / fresh lemon

### ZUPPA DEL GIORNO / 16.00

seasonal soup of the day

### CARPACCIO DI SALMONE / 24.00

cured king salmon / citrus salad / capers dressing / pink salt **GF**

### INSALATA DI PROSCIUTTO E BUFALA / 24.00

prosciutto San Daniele salad / wild rocket / cherry tomatoes / buffalo mozzarella / figs / balsamic dressing **GF**

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## ARTISAN PASTA AND RISOTTO

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gluten free pasta available on request

### SPAGHETTI 'MARINARA' / 29.00

king prawns / mussels / calamari / vongole / cherry tomatoes / white wine / mild chilli

### GNOCCHI AI QUATTRO FORMAGGI / 28.00

four cheese potato gnocchi / wild rocket / walnuts / black truffle oil **v**

### PAPPARDELLE AL SUGO DI AGNELLO / 29.00

hand cut pappardelle / slow cooked lamb ragu / toasted almonds / lemon zest

### RISOTTO ALLA RAPA ROSSA E BURRATA / 27.00

beetroot risotto / burrata cheese / basil oil **vGF**

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## SECONDI/MAINS

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### **BACCALA ALL'ACQUA PAZZA / 34.00**

Blue Eye Cod / confit cherry tomatoes / Ligurian black olives / capers / oregano / white wine sauce **gf**

### **TAGLIATA DI MANZO / 35.00**

seared grain fed beef sirloin 250gr / roasted rosemary potatoes / wild rocket / Parmigiano Reggiano / red onion crust / balsamic dressing **gf**

### **ROLLE` DI POLLO / 32.00**

stuffed free range chicken breast / wild mushrooms served with wilted spinach / shiraz reduction / crispy herbs **gf**

### **PARMIGIANA DI MELANZANE AL FORNO / 26.00**

baked eggplant tian / fior di latte mozzarella / Grana Padano / fresh basil / organic tomato sauce served with fried polenta / garden salad **v**

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## DOLCI/SWEETS

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### **CREMA BRUCIATA / 12.00**

rosemary scented pumpkin crème brulee **gf**

### **TIRAMISU CLASSICO / 12.00**

savoiardi biscuits dipped in Toby's Estate espresso / marsala flavoured marscapone

### **PANNACOTTA ALLA VANIGLIA / 12.00**

vanilla bean pannacotta / pistacchio crumb / wild berry compote **gf**

### **TAGLIERE DI FORMAGGI / 28.00**

selection of three cheeses / fruit / wild honey / crackers

### **AFFOGATO / 14.00**

vanilla gelato / Toby's Estate espresso / frangelico **gf**

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## CONTORNI/ SIDES

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### **INSALATA DI RUCOLA / 15.00**

wild rocket / pear / walnuts / balsamic dressing **v**

### **POLENTA FRITTA / 10.00**

fried polenta chips / rosemary salt / Parmigiano

### **PATATINE FRITTE / 8.00**

beer battered fries served with tomato chutney

### **VERDURA STAGIONALE / 10.00**

sautèed seasonal greens with lemon dressing **v**