

BEVANDE

BIRRA E SIDRO

CASCADE PREMIUM LIGHT	TAS	7	CAMPARI	9
O'BRIEN GLUTEN FREE PALE ALE	VIC	9	APEROL	8
CROWN LAGER	VIC	8	PUNT E MES	9
COOPERS PALE ALE	SA	8	ROSSO ANTICO	9
KAIJU 'ROBOHOP' IPA	VIC	10	COCCHI AMERICANO	9
JAMES BOAG'S PREMIUM	TAS	8	DAL PROFESSORE	
MENABREA	ITALY	9	VERMOUTH	8
MORETTI	ITALY	9		
MESSINA	ITALY	9		
PERONI LEGGERA	ITALY	9	SPRITZ APEROL	15
PERONI RED LABEL	ITALY	9	BELLINI	15
PERONI 'NASTRO AZZURO'	ITALY	9	MARTINI	16
PERONI GRAN RISERVA 500ML	ITALY	12	NEGRONI	18
ASAHI	JAPAN	9		
KELLY BROS APPLE CIDER	VIC	8		

APERITIVO

COCKTAILS



FROM THE SCOPRI FARM

OUR FARM AT ROMSEY IN THE MACEDON RANGES IS RUN ON ORGANIC AND BIODYNAMIC PRINCIPLES

LETTUCE - BEETROOT - SILVERBEET - ZUCCHINI

ZUCCHINI FLOWERS - BROCCOLI RABE - ROCKET

ROYAL BLUE POTATOES - RHUBARB - BASIL - SAGE

RADISH - PARSLEY - SHALLOTS - GARLIC

BY THE GLASS

NV Marsuret PROSECCO di Valdobbiadene	VENETO	13	120ml
2016 Crawford River Young Vines RIESLING	HENTY	12	150ml
2015 Paolovino PINOT GRIGIO	VENETO	9	150ml
2015 Livon FRIULANO	FRIULI	13	150ml
2015 Portinari SOAVE	VENETO	11	150ml
2013 Craiglee CHARDONNAY	SUNBURY	14	150ml
2014 Principi di Spadafora ROSE (NERO D'AVOLA)	SICILIA	10	150ml
2015 Wickhams Road PINOT NOIR	GIPPSLAND	9	150ml
2013 Stefani Estate SHIRAZ	HEATHCOTE	13	150ml
2015 Accordini VALPOLICELLA	VENETO	11	150ml
2015 Trediberri Langhe NEBBIOLO	PIEMONTE	14	150ml
2013 Braschi SANGIOVESE DI ROMAGNA	EMILIA ROMAGNA	12	150ml

LET US FEED YOUR TABLE.



We'll serve up a selection of our favourite Italian regional and seasonal dishes for you. Please inform us of any dietary requirements **\$80 PP**

OYSTERS SHUCKED TO ORDER 4 EACH

ANTIPASTI

CARPACCIO DI PESCE CRUDO
Carpaccio of raw fish 22

INSALATA CAPRESE
Roast tomato with garlic and thyme, Buffalo mozzarella and capers 22

QUAGLIA ARROSTITA
Roasted Gippsland quail, deboned, wrapped in pancetta served with braised lentils 22

BRESAOLA DI WAGYU
Air cured Wagyu beef Bresaola with rocket and parmesan salad 22

CAPESANTE GRIGLIATE
Hervey Bay scallops in the shell with cauliflower puree and saffron herb butter 25

PRIMI

AGNOLOTTI DEL PLIN
Agnolotti filled with roasted rabbit, pork and veal finished in butter and sage 24/31

RISOTTO AI GAMBERI E ZUCCHINI
Romanesco zucchini and prawn risotto 24/31

FETTUCCINE AL RAGU D'ANATRA
Hand cut fettuccine with duck and nebbiolo ragu 23/30

GNOCCHI DI PATATE AL RAGU
Potato gnocchi with spring lamb ragu 22/29

PANZEROTTI DI CIME
Panzerotti filled with broccoli rabe and ricotta with tommy toe tomatoes and pecorino 22/29

SECONDI

PESCE DEL GIORNO
Our fish fillet of the day MARKET PRICE

OSSOBUCO DI VITELLO
Slow cooked veal ossobuco on soft polenta 34

POLLETTO ARROSTITO
Deboned spatchcock with herb and sourdough stuffing and peperonata 34

CAPRETTO RUSTICO
Kid goat braised on the bone in white wine and onion with potatoes and peas 35

BISTECCA ALLA BRACE
Locally sourced beef chargrilled over mallee root with our thick cut chips MARKET PRICE

CONTORNI

INSALATA
Handpicked mixed leaf salad with citronette 9

ORTAGGI DI STAGIONE
Roasted beetroot and ricotta salad with walnuts and balsamic dressing 11

PATATE
Pan fried kipfler potatoes & fresh rosemary 10

VERDURE COTTE
Vegetables of the day from the farm 10

SIDE DISHES SERVE 2-3 PEOPLE

IL PANE

Instead of using commercial yeast, we use a natural starter. Our original starter was made in 2010 with organic flour that was allowed to ferment in a controlled environment until the perfect acid balance and healthy bacteria were created. We keep it alive by refreshing it daily with organic flour and water. This contributes greatly to the flavour, texture, digestibility and keeping quality of our bread.

TAKE HOME A LOAF OF OUR BREAD \$6 EACH

TAKE HOME SOME OF THE VICTORIAN OLIVE OIL WE SERVE WITH OUR BREAD \$20 BOTTLE 250ML

DOLCI

TORTINO AL CIOCCOLATO
Dark chocolate soft centred torte with our housemade vanilla bean gelato 16 (ALLOW 20 MINS)

PASSITO DI PANTELLERIA 14/GL 90ml

PANNA COTTA
Vanilla pannacotta with rhubarb compote, lemon cream and crostoli 16

MOSCATO D'ASTI 12/GL 90ml

SFOGLIA DI MELA COTTA
Pink lady apple & puff pastry tart with mascarpone cream 16

BRACHETTO D'SOUMAH 8/GL 90ml

CANNOLO SCOPRI
Cannolo with coffee gelato, zabaglione and sweetened buffalo ricotta 16

FRANGELICO ON ICE 10 45ml



FORMAGGI

Your choice of two Italian cheeses served with accompaniments 16/60g

Additional cheese 6/30g

ROBIOLA LA TUR DOP

GORGONZOLA PICCANTE DOP

PECORINO TOSCANO DOP

TALEGGIO DOP

ALTA BADIA DOP

PARMIGGIANO REGGIANO DOP

FORTIFIEDS | GRAPPA | DIGESTIVO

2015 Brachetto d'Soumah YARRA VALLEY, VIC	8 48	90 500ml
2015 Saracco Moscato D'Asti PIEMONTE, ITALY	12 45	90 375ml
2014 Mount Horrocks 'Cordon Cut' Riesling CLARE VALLEY, SA	70	375ml
2006 San Giusto a Rentannano Vin Santo TOSCANA, ITALY	145	375ml
2014 Pellegrino Passito di Pantelleria SICILIA, ITALY	14 55	90 500ml
Marcarini Barolo Chinato	15	60ml
Valdospino Pedro Ximenez	12	60ml
Rutherglen Muscadelle (Tokay) or Muscat	9	60ml
Rutherglen Rare Muscat	20	60ml
Penfolds Grandfather Port	16	60ml
Averna or Montenegro	9	45ml
Amara Blood orange liqueur	10	45ml
Limoncello	8	45ml
Amaro Nonino	12	45ml
Larsen & Thompson loose leaf tea	4	
Antico Espresso Coffee	4	

PLEASE ENQUIRE ABOUT OUR SELECTION OF GRAPPA'S