

## BEVANDE



### BIRRA E SIDRO

CASCADE PREMIUM LIGHT	TAS	7
BARROW BOWS PALE	VIC	9
KAIJU ROBOHOP IPA	VIC	10
O'BRIEN GLUTEN FREE LAGER	VIC	9
CROWN LAGER	VIC	8
COOPERS PALE ALE	SA	8
JAMES BOAG'S PREMIUM	TAS	8
MENABREA	ITALY	9
MESSINA	ITALY	9
PERONI LEGGERA	ITALY	9
PERONI RED LABEL	ITALY	9
PERONI 'NASTRO AZZURO'	ITALY	9
PERONI GRAN RISERVA 500ML	ITALY	12
ASAHI	JAPAN	9
KELLY BROS APPLE CIDER	VIC	8

### APERITIVO

CAMPARI	9
APEROL	8
PUNT E MES	9
ROSSO ANTICO	9
COCCHI AMERICANO	9
DAL PROFESSORE VERMOUTH	8

### COCKTAILS

SPRITZ APEROL	15
BELLINI	15
MARTINI	16
NEGRONI	18
PREMIUM MARTINI	18

## FROM THE SCOPRI FARM

OUR FARM IN THE MACEDON RANGES IS CHEMICAL FREE AND RUN ON BIODYNAMIC PRINCIPLES

LETTUCE - LITTLE GEM, RED OAKLEAF, RED COS, BUTTERCRUNCH  
SILVERBEET - FORDHOOK ASPARAGUS - MARY WASHINGTON, FAT BASTARD  
KALE - TUSCAN BEETROOT - BULLS BLOOD, CHIOGGIA  
ROCKET - BROAD LEAF BROCCOLI RABE - QUARANTINA, SESSANTINA  
CAULIFLOWER - SNOWBALL FENNEL - ROMANESCO  
PARSLEY, SAGE, THYME, MINT, RHUBARB, GLOBE ARTICHOKE

COMING SOON - BROAD BEANS, ZUCCHINI FLOWERS

### BY THE GLASS

NV Marsuret PROSECCO di Valdobbiadene	VENETO	13	120ml
NV PrevotEAU Perrier CHAMPAGNE	DAMERY	22	120ml
2016 Crawford River 'Young Vines' RIESLING	HENTY	12	150ml
2016 Paolovino PINOT GRIGIO	VENETO	9	150ml
2015 Giovanni Almondo ARNEIS	PIEMONTE	13	150ml
2016 CoffeLe 'Ca Visco' SOAVE	VENETO	13	150ml
2014 Craiglee CHARDONNAY	SUNBURY	14	150ml
2015 Principi di Spadafora ROSE (NERO D'AVOLA)	SICILIA	10	150ml
2016 Hoddles Creek PINOT NOIR	YARRA VALLEY	10	150ml
2015 Stefani Estate SHIRAZ	HEATHCOTE	15	150ml
2015 Speri VALPOLICELLA	VENETO	12	150ml
2015 Icardi 'langhe' NEBBIOLO	PIEMONTE	14	150ml
2013 Braschi SANGIOVESE	EMILIA ROMAGNA	12	150ml



## LET US FEED YOUR TABLE.

We'll serve up a selection of our favourite Italian regional dishes for you. Please inform us of any dietary requirements \$85 PP

### OYSTERS SHUCKED TO ORDER 4.5 EACH

## ANTIPASTI

CARPACCIO DI PESCE CRUDO  
Carpaccio of raw fish 24

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

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

BRESAOLA DI WAGYU  
Air cured Wagyu beef Bresaola with rocket and parmesan salad 25

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 DEL GIORNO  
Risotto of the day MARKET PRICE

FETTUCINE AL RAGU D'ANATRA  
Hand cut fettucine 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 our preserved tomy to 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 35

POLLETTO ARROSTITO  
Deboned spatchcock with herb and sourdough stuffing and peperonata 35

CAPRETTO RUSTICO  
Kid goat cooked on the bone in white wine with potatoes and peas 36

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  
Cooked vegetable of the season 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 and 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 DOLCE LATTE DOP

PECORINO SARDO DOP

TALEGGIO DOP

ALTA BADIA DOP

PARMIGIANO REGGIANO DOP

### FORTIFIEDS | GRAPPA | DIGESTIVO

2016 Brachetto d'Soumah YARRA VALLEY, VIC	8 48	90 500ml
2015 Saracco Moscato D'Asti PIEMONTE, ITALY	12 45	90 375ml
2016 Mount Horrocks 'Cordon Cut' Riesling CLARE VALLEY, SA	70	375ml
2008 San Giusto a Rentannano Vin Santo TOSCANA, ITALY	145	375ml
2012 Pellegrino Passito di Pantelleria SICILIA, ITALY	14 55	90 500ml
Marcarini Barolo Chinato	16	60ml
Valdospino Pedro Ximenez	12	60ml
Rutherglen Muscadelle (Tokay) or Muscat	10	60ml
Penfolds Grandfather Port	18	60ml
Averna or Montenegro or Cynar or Fernet Branca	10	45ml
Limoncello	10	45ml
Amaro Nonino	14	45ml
Amara blood orange liqueur	12	45ml
Larsen & Thompson loose leaf tea	4	
Antico Espresso Coffee	4	

PLEASE ENQUIRE ABOUT OUR SELECTION OF GRAPPA'S