



FROM THE FARM

Our farm in the Macedon Ranges is chemical free and run on biodynamic principles

LETTUCE LITTLE GEM, RED OAKLEAF, RED COS, BUTTERCRUNCH, **BEETROOT** ORANGE, BULLSBLOOD, CHIOGGIA, **BROCCOLINI**, **CELERY**, **CABBAGE** SUGARLOAF, **CHICORY**, **CUCUMBERS**, **EGGPLANT**, **SILVERBEET** FORDHOOK, **LEEKS**, **TOMATOES**, **ONIONS**, **POTATOES** KIPFLER, DUTCH CREAM, **PUMPKIN**, **FENNEL** TAURO **RADICCHIO**, **ROCKET** BROAD LEAF **RADISH**, **RUBY CHARD**, **PARSNIP**, **GREEN BEANS**, **CARROTS**, **ONIONS** CREAMGOLD, **TURNIPS** HAKURAI, **MIZUNA** GREEN AND RED, **PADRONS**, **PICNIC PEPPERS**, **ZUCCHINI**, **ZUCCHINI FLOWERS**, **BASIL**, **GARLIC** AUSTRALIAN PURPLE, DUGANSKI, **PARSLEY**, **SAGE**, **THYME**, **RHUBARB**, **MINT**,



OYSTERS

shucked to order

6 each

ANTIPASTI

Carpaccio di pesce crudo

Carpaccio of raw fish 36

Quaglia arrostita

Roasted gippsland quail, deboned, with mushroom, gorgonzola orzotto & pancetta 36

Antipasto all'italiana

Chefs selection of cured meats with pickles, cheese and grissini 38

(serves 2-3 people)

Capesante grigliate

Hervey Bay scallops with cauliflower puree and lemon & caper butter

12 each

Calamari Fritti

Calamari dusted in rice flour served with rocket and radicchio 38

PRIMI

Agnolotti del plin

Agnolotti filled with roasted rabbit, pork and veal finished in butter and sage 32/39

Risotto di Stagione

Risotto of the season

MARKET PRICE

Spaghetti all Vongole

Spaghetti with Goolwa Pipis, Bottarga, chilli and breadcrumbs 32/40

Tortelloni di Zucca

Pumpkin Tortelloni with squacquerone cheese, pumpkin seeds and beurre noistette 28/36

Fettucine Ragu D'anatra

Homemade Fettucine with Duck Ragu 32/39



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

\$110 PP
(Beef surcharge \$40pp)

SECONDI

Pesce del Giorno

Butterflied King George Whiting with Sicilian crumb and salmoriglio

MARKET PRICE

Capretto rustico

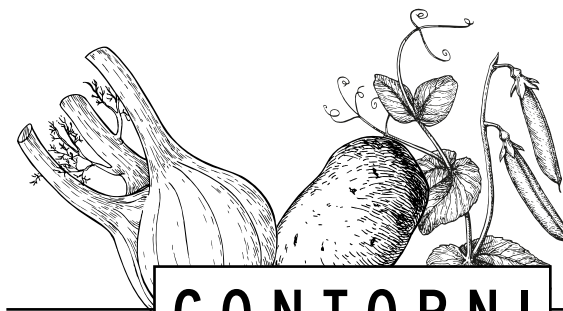
Kid goat cooked on the bone in white wine with potatoes and peas 49

Galletto alla griglia

Chargrilled spatchcock with field mushrooms 47

Bistecca alla brace

600g Gippsland pasture fed rib-eye chargrilled over Mallee root 120



CONTORNI

Insalata

Handpicked mixed leaf salad with citronette 14

Bieta e parmigiano

Sauteed silverbeet with parmesan 14

Patatine

Hand cut chips 14

SIDE DISHES SERVE 2-3 PEOPLE

DOLCI

Cuore Caldo

Soft centred Chocolate torte with mandarin sorbet 19 (allow 15 minutes)

Panna cotta

Vanilla panna cotta with rhubarb and sbrisolona 19
(contains nuts)

Sfoglia Di Mela

Puff pastry apple tart with caramel sauce and honey cinnamon mascarpone 19

(allow 15 minutes)

Cannolo Scopri

Cannolo with coffee gelato, hazelnut zabaglione and sweetened buffalo ricotta 19

Semifreddo al Pistacchio

Mascarpone, ricotta, pistacchio crumble and pistacchio salsa 19

FORMAGGI

Your choice of two cheeses served with accompaniments 24/60g

Additional cheese 12/30g

Berry's Creek Riverine Blue Gippsland

Pyengana Cheddar Tasmania

L'Artisan Mountain Man Vic

Alta Badia DOP Italy

Parmigiano Reggiano DOP Italy

IL PANE

WE USE A NATURAL STARTER, 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, WHICH IS WHAT MAKES OUR BREAD SO GOOD!

A loaf of bread to take home \$10 (subject to availability)

The Victorian olive oil we serve with our bread \$20 (250ml)