

Antipasti/Appetisers

Bread, Garlic or fresh bread, balsamic, olive oil
\$ 3.00

Oysters

Natural, fresh lemon ½ dozen \$22.00/ Doz \$41.00
Aged Balsamic ½ dozen \$25.00/ Doz \$46.00

Olives, green olives, Ligurian olives, Matham Farm goat's cheese
\$11.00

Soup/ la minestra

Broth, Trevalla, smoked salmon, Australian Tiger prawn, crouton
\$23.50

Wallaby, broth, bread
\$19.50

Primi /Entrée

Abalone, Flinders Island green-lip, white truffle oil, Swiss brown mushrooms,
Saffron Angel Hair linguini
POA

Snails, garlic, parsley, linguini
\$23.50

Duck, tortellini, balsamic, orange
\$23.50 / \$41.50

Quail, Rannock Farm quail, golden raisins, Italian olives, barberries,
Carlingford potatoes.
\$23.50/ \$42.50

Meatballs, Pork, cannelloni beans, passata
\$16.50

Please inform the wait staff of any dietary requirements.
One account per table please

Secondi/Main Course

Prawns, Australian tiger prawns, apple juice, verjuice, chilli, spring onions,
spaghettoni (Gluten free pasta available)

\$20.50 / \$39.50

Seafood Spaghettoni, Tasmanian fin-fish, black-lip mussels, smoked salmon,
Australian tiger prawns, oyster, olive oil, garlic, chili, spaghettoni
(Gluten free pasta available)

\$39.50

Fish Trevalla, lemon, risotto, spinach

\$41.50

Lamb gnocchi, parmigiano

\$36.50

Steak, 220g Black Angus beef eye fillet, pink peppercorn butter, baked potatoes.

\$43.50

Verdure / Vegetables

Vegetables, beetroot, carrot, swede, parsnip

\$14.50

Potatoes, garlic, parsley

\$9.50

Peas, goat's cheese, chili

\$9.50

Insalata/ Salad

Rocket, Yorktown Organics rocket, parmigiano, capers, balsamic vinegar, olive oil

\$12.50

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