

Antipasti/Appetisers

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

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

Oysters, natural or lime vinegarett, roasted chili, ginger (GF)
6-\$24 / 9-\$36 / 12-\$44

Soup/ la minestra

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

Primi /Entrée

Clams, Pinot Grigio, roasted chili, garlic, fettuccine
\$22.50

Abalone, Flinders Island green-lip, white truffle oil, Swiss brown
mushrooms, saffron, fettuccine
POA

Snails, garlic, parsley, fettuccine
\$23.50

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

Vegetarian options available. Most dishes are available with gluten free options.
Please inform the wait staff of any dietary requirements.
One account per table please

Meatballs, pork and beef, cannelloni beans, Napolitana
\$19.50

Secondi/Main Course

Seafood Fettuccine, Tasmanian fin-fish, black-lip mussels,
smoked salmon, scallops, oyster, olive oil, garlic, chili, fettuccine
(Gluten free pasta available)
\$39.50

Market Fish, lemon, risotto
\$41.50

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

Lamb gnocchi, parmigiano, mizuna
\$38.50

Steak, 220g Black Angus beef eye fillet, pink peppercorn butter,
baked potatoes
\$43.50

Verdure / Vegetables

Spinach, garlic, cream
\$10.50

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Potatoes, garlic, parsley
\$9.50

Peas, goat's cheese, chili
\$10.50

Insalata/ Salad

Rocket, Yorktown Organics rocket, parmigiano, capers, balsamic
vinegar, olive oil
\$12.50

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