

Eighteen Sixty

ANTIPASTO

Focaccia & fresh ricotta (v)	7
Raw & pickled vegetables (v)	14
Broadbean, asparagus & goats curd crostini (v)	12
Avenel mushroom & taleggio crostini (v)	12
Arancini, changes daily (v)	12
Chicken & leek terrine w/ cornishons	15
Fried whitebait w/ aioli verde	15
Hervey Bay scallops, grilled w/ Calabrian nduja (3)	18

SALUMI & FORMAGGI

Details overleaf, served w/ accompaniments	
1 item	15
3 items	36
Mixed antipasto selection for two	44

PASTA FRESCA

Rigatoni, San Marzano tomato sugo & basil (v)	22
Tagliatelle, mint pesto, garden peas & pistachios (v)	25
Squid ink calamarata w/ 'sugo di mare' (our seafood ragu)	29
Ricotta gnocchi, lamb ragu 'in bianco', spring peas & pecorino	27

SECONDO

Grilled market fish, Sicilian oregano, kipflers & baby fennel	34
Yapunyah heritage chicken, farro, green olives & wild rocket	33
Grass-fed beef osso bucco, Parmigiano polenta & gremolata	36

SALATA

Somerset leaves w/ balsamic & Parmigiano-Reggiano (v)	12
Wild rocket w/ baby fennel & orange (v)	12

SALUMI

MR CANNUBI MORTADELLA (BALLARAT)

A local version of one of Italy's most famous salumi products, w/ a smooth & silky taste

VILLANI PROSCIUTTO SAN DANIELE 20 MONTH DOP (ITALY)

An incredible aged prosciutto from Friuli-Venezia Giulia known for its strong fragrance & sweet, delicate flavour

THE MEAT ROOM FENNEL SALAMI (KILMORE)

Inspired by the famous finocchiona salami of rural Tuscany, using local free-range Berkshire pork

QUATTRO STELLE WAYGU PASTRAMI (SYDNEY)

An ultra-tender pastrami, seasoned w/ spices & smoked low & slow

MR CANNUBI COPPA (BALLARAT)

Made from Western Plains pork neck, w/ a strong, dense & meaty flavour

FORMAGGI

LE CONQUERANT CAMEMBERT (NORMANDY FRANCE)

A traditional cow's milk cheese, handmade by the Graindorge dairy in the Pays d'Auge region w/ a soft & fudgy texture

MAURI TALEGGIO DOP (PASTURO ITALY)

Matured high in the Italian Alps, this cow's milk cheese slowly ripens to a soft & buttery delight

BERRY'S CREEK MOSSVALE BLUE (FISHCREEK VICTORIA)

A buttery blue made in Gippsland by Barry Charlton, Australia's 'Master of Blue'. Handmade from fresh cow's milk for a creamy finish

QUICKE'S FARMHOUSE CHEDDAR (DEVON ENGLAND)

An extra mature cow's milk cheddar made the old-fashioned way; clothbound & crafted in small batches in the English countryside

PERENZIN MILLEFOGLIE (VENETO ITALY)

A sweet tasting marbled cheese steeped in 'Marzemino di Refrontolo Passito' wine, made in the Alpine foothills from goat & cow's milk

