



Warm Marinated South  
Australian Olives \$8

## **A n t i p a s t i .**

Bresaola – air dried beef fillet with truffled baby green peaches and parmesan	22
Shaved coppa with warm balsamic button mushrooms and Persian fetta	22
Salad of prosciutto, fig, and rocket with a gorgonzola dressing	22

## **A n t i p a s t i P l a t e .**

Sliced bresaola, salami, prosciutto, coppa, Nduja salami paste, spanish white anchovy with buffalo mozzarella, trentino grana padano and smashed peas	24
---	----

## **P r i m i P i a t t i .**

Tasmanian salmon gravlax on potato pancake with crème fraiche and salmon roe	22
Char grilled garlic prawns with sour dough	23
Stracciatella - Roman chicken broth with cheese ravioli	19
Vitello tonnato – roasted veal fillet with tuna mayonnaise and wild rocket salad	22
Italian buffalo mozzarella on baked egg plant with tomato concase and 25year old balsamic vinegar	22
Blood orange sorbet between entrée and main	3

## **P a s t a F r e s c h e .** Served as entrée or main E 22 / M 30

Hand made potato gnocchi with oxtail ragu	
Spaghetti alle vongole - spaghetti with vongole, chilli, parsley, garlic and cherry tomatoes	
Risotto - made to order, allow 20 minutes	
Fettuccine with pine forest mushrooms and thyme	
Linguini with king prawns, chilli, anchovy and pangritata	
Tortellini of roasted pumpkin with sage butter and chestnuts	

## **P e s c i ~ C a r n e .**

Char grilled salmon fillet with a warm vegetable salad of eggplant, peppers, asparagus and anchovy rosemary dressing	33
Barramundi fillet baked in a bag with thyme, white wine mussels on swiss chard	33
Roasted rump of lamb, with slow cooked chick peas, speck and spinach	33
Char grilled fillet of black angus beef with garlic and thyme pine mushrooms and potato al forno	35
Twice cooked pork belly with roasted kipfler potatoes, cotechino sausage, salsa verde and mustard sauce	33

## **C o n t o r n i .**

Hand picked green beans with toasted sesame	8
Tuscan fries with chilli and herbs	8
Wild rocket and Grana Padano	8
Alio hand made focaccia and grissini	2
Art works for sale from \$450.	

**Head Chef Ashley Hughes**