

## **Tasting Menu**

***Scallop carpaccio, lime, poached pear, horse radish mascarpone, garlic crumbs***

*2016 Triennes Rose', Provence FRA*

***Smoked duck, nectarine, goats curd, aged balsamic***

*2016 Stonier Pinot Noir, Mornington VIC*

***Veal mezzaluna, butter and sage sauce***

*2015 Petaluma Cabernet Sauvignon Coonawarra SA*

***Mulloway fillet, olive and pine nut crust, parsnip puree, cavolo nero***

*2015 Bortoluzzi Pinot Grigio, Friuli Venezia Giulia ITA*

***Pork fillet, cauliflower puree, fried cabbage, apple sauce***

*2015 Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot, McLaren Vale SA*

### ***Cheese***

*(optional course \$8; with wine \$12)*

*2015 Robert Oatley The Signature Shiraz, McLaren Vale SA*

### ***Strawberry Shortcake***

*2011 Chateau du Pavillon Semillon Sauvignon Botrytis, Bordeaux FRA*

***\$80 per person***

***\$120 per person including matching wine***

*(red and white 90ml)*

*Tasting Menu is designed to be enjoyed by the entire table*

***Chef Steven Yeomans***

***Please advise of any dietary requirements***

## **4 Course Tasting Menu**

***Scallop carpaccio, lime, poached pear, horse radish mascarpone, garlic crumbs***  
*2016 Triennes Rose', Provence FRA*

***Veal mezzaluna, butter and sage sauce***  
*2015 Petaluma Cabernet Sauvignon, Coonawarra SA*

***Pork fillet, cauliflower puree, fried cabbage, apple sauce***  
*2015 Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot, McLaren Vale SA*

### ***Cheese***

*(optional course \$8; with wine \$12)*  
*2015 Robert Oatley The Signature Shiraz, McLaren Vale SA*

### ***Strawberry Shortcake***

*2011 Chateau du Pavillon Semillon Sauvignon Botrytis, Bordeaux FRA*

***\$60 per person***

***\$80 per person including matching wine***

*(red and white 90ml)*

*Tasting Menu is designed to be enjoyed by the entire table*

***Please advise of any dietary requirements***

## **BREAD AND FOCACCE**

<i>Garlic bread (2 pcs)</i>	<b>5</b>
<i>Bruschetta with marinated tomato (2 pcs)</i>	<b>9</b>
<i>Italian bread , with extra virgin olive oil and balsamic vinegar (3 pcs)</i>	<b>5</b>
<i>Bruschetta with goat cheese and capsicum (2 pcs)</i>	<b>9</b>
<i>Garlic focaccia</i>	<b>15</b>
<i>Garlic and cheese focaccia</i>	<b>17</b>

## **SIDES and SALADS**

<i>Mixed salad</i>	<b>12</b>
<i>Rocket, pear, parmesan salad</i>	<b>12</b>
<i>Roasted chat potatoes, rosemary</i>	<b>8</b>
<i>Mixed green vegetables, pine nuts, preserved lemon</i>	<b>8</b>
<i>Roasted pumpkin, honey, almond, sage</i>	<b>8</b>

*Please advise of any dietary requirements*

## **APPETIZERS**

<b>Mixed salumi plate, crisp bread (salame, prosciutto di Parma, bresaola, coppa)</b>	<b>16</b>
<b><i>Calamari fritti, red wine vinegar dipping sauce</i></b>	<b>11</b>
<b><i>Warm marinated mixed olives</i></b>	<b>9</b>
<b><i>Fried mozzarella, aioli</i></b>	<b>9</b>
<b><i>Marinated white anchovies</i></b>	<b>9</b>
<b><i>Salame "cacciatore" hot</i></b>	<b>9</b>
<b><i>Arancini, napoletana sauce</i></b>	<b>9</b>
<b>Selection of three (salumi plate excluded)</b>	<b>22</b>

## **ENTREES**

<b><i>Freshly shucked oysters, white balsamic vinegar, eschallots</i></b>		<b>21</b>
	1/2 dozen	
	dozen	<b>31</b>
<b><i>Scallop carpaccio, lime, poached pear, horse radish mascarpone, garlic crumbs</i></b>		<b>20</b>
<b><i>Smoked duck, nectarine, goats curd, aged balsamic</i></b>		<b>20</b>
<b><i>Buffalo ricotta tartlets, shitake mushroom, caramelised onion</i></b>	<i>V</i>	<b>17</b>
<b><i>Smoked speck, pecorino, mustard fruit, buttermilk</i></b>		<b>18</b>

*Please advise of any dietary requirements*

<b>PASTA</b>	<b>E</b>	<b>M</b>
<i>Seafood linguine, prawns, calamari, mussels, scallops</i>	<b>21</b>	<b>26</b>
<i>Hand rolled Pici, hot salami, olives, tomato</i>	<b>23</b>	<b>28</b>
<i>Mezzaluna, filled with veal ragu', butter and sage sauce</i>	<b>22</b>	<b>27</b>
<i>Pumpkin gnocchi, prawns, cherry tomatoes, spinach, capers</i>	<b>23</b>	<b>28</b>
<i>Penne, Italian sausage, garlic, chilli, tomato sauce</i>	<b>21</b>	<b>26</b>
<i>Risotto, speck, 24 month Parmigiano Reggiano, aged balsamic</i>	<b>23</b>	<b>28</b>

## **MAINS**

<i>Mulloway fillet, olive and pine nut crust, parsnip puree, cavolo nero</i>		<b>33</b>
<i>Ora New Zealand king salmon fillet, truffle scented mushy peas, pumpkin puree</i>		<b>35</b>
<i>Veal Saltimbocca, sweet potato, mixed mushroom ragout</i>		<b>36</b>
<i>Lamb rump, eggplant puree, capsicum, goat cheese, salsa verde</i>		<b>35</b>
<i>Pork fillet, cauliflower puree, fried cabbage, apple sauce</i>		<b>34</b>
<i>Oakey Reserve Black Angus Beef Sirloin (150 days grain fed) marble score 2, truffle butter, hand cut chips</i>		<b>46</b>

**Please advise of any dietary requirements**

## **PIZZE**

*(We aim to use the finest ingredients available; All pizzas tomato based and we use FIOR DI LATTE MOZZARELLA)*

<b>Margherita</b> <i>Tomato, mozzarella, basil</i>	<i>✓</i>	<b>19</b>
<b>Napoletana</b> <i>anchovies, olives, basil, garlic</i>		<b>20</b>
<b>Funghi</b> <i>mushrooms, garlic</i>	<i>✓</i>	<b>21</b>
<b>Contadina</b> <i>grilled zucchini, artichokes, capsicum</i>	<i>✓</i>	<b>21</b>
<b>Cotto</b> <i>double smoked ham, basil</i>		<b>21</b>
<b>Coppa</b> <i>coppa, Reggiano, Gorgonzola cheese</i>		<b>23</b>
<b>Cotto e Funghi</b> <i>ham, mushrooms, basil</i>		<b>22</b>
<b>Diavola</b> <i>salame, anchovies, capers, Gorgonzola cheese</i>		<b>22</b>
<b>Salame</b> <i>salame, onions, basil</i>		<b>21</b>
<b>Salame e Caprino</b> <i>salame, goat's cheese</i>		<b>22</b>
<b>Prosciutto e Rucola</b> <i>prosciutto, rocket, shaved parmesan</i>		<b>23</b>
<b>Gamberetti</b> <i>prawns, garlic</i>		<b>21</b>
<b>Gamberetti e Zucchine</b> <i>prawns, grilled zucchini, shaved parmesan</i>		<b>22</b>
<b>Romana</b> <i>Italian sausage, potato, rosemary</i>		<b>22</b>
<b>Salsiccia</b> <i>Italian sausage, goat's cheese</i>		<b>23</b>
<b>Pancetta</b> <i>pancetta, prawns, olives, basil</i>		<b>22</b>
<b>Gavin Cacciatore</b> <i>"hot salame", cavolo nero, gorgonzola</i>		<b>22</b>

**Extra toppings \$3.00 Only one offer can be redeemed at any one time.  
Please advise of any dietary requirements 10% surcharge on public holiday**

## **DESSERT**

<b>Traditional tiramisu</b>	<b>13</b>
<b>Almost lemon meringue pie</b>	<b>13</b>
<b>Chocolate delight, hazelnut praline, hazelnut gelato</b>	<b>13</b>
<b>Not so traditional "strawberry short cake"</b>	<b>13</b>
<b>Fried apple and cinnamon ravioli, rhubarb compote, vanilla bean gelato</b>	<b>13</b>
<b>Gelato (per scoop)</b>	<b>4</b>
<b>Affogato</b>	<b>8</b>
<b>Affogato with Frangelico</b>	<b>14</b>
<b>DESSERT WINE (glass) 2011 Chateau du Pavillon Semillon Sauvignon Botrytis Bordeaux FRA</b>	<b>9</b>
<b>DESSERT + GLASS OF DESSERT WINE (not valid with affogato)</b>	<b>18</b>
<b>CHEESE</b>	<b>Individual / 50grams 10</b>
	<b>Selection of 3 cheeses 22</b>
<i>All cheeses are served with a selection of dried fruits and bread</i>	
<b>Reggiano</b> - Cow milk, hard cheese, 24 months - Emilia Romagna	
<b>La Tur</b> - Cow milk, goat milk, sheep milk, soft cheese - Piemonte	
<b>Camembert</b> - buffalo milk, soft cheese - Lombardia	
<b>Gorgonzola dolce</b> - Cow milk, soft mould style - Lombardia	
<b>Truffled pecorino</b> - Sheep milk, hard cheese - Toscana	
<b>Tea and Herbal Tea</b>	<b>4</b>
<b>Espresso, Macchiato</b>	<b>4</b>
<b>All other Coffees and hot chocolate</b>	<b>4.5</b>
<b>Calypso Coffee, Irish Coffee and Roman Coffee</b>	<b>10</b>
<b>Espresso martini and tiramisu martini</b>	<b>14</b>