

+Food

Perfect w a red...

Share plates

Wagyu Bresaola +GF+DF 19
w horseradish mayonnaise, radicchio, rocket
+ vincotto † w Shiraz

Capocollo +GF+DF 18
w basil pesto + radicchio † w Rusden GSM

Mortadella +GF+DF 17
w olive oil + balsamic † w Nero D'Avola

Mushroom Arancini +V0 18
w goats curd + confit tomato
† w Pinot Noir

Pork & Fennel Sausage +GFO 19
w salsa verde + roasted trussed cherry
tomatoes † w Barbera/Nebbiolo

Large plates

Sirloin Steak +GF+DF 44
w house smokey jus, hash, broccolini + glazed
shallots † w Cabernet Sauvignon

Lamb Ragu +DFO 29
w pappardelle + Grana Padano DOP
† w Primitivo

Perfect w a white...

Share plates

House Smoked Salmon +GF+DF 19
w beetroot puree, caperberries + rocket
† w Riesling

Salt & Pepper Squid +GF+DF 18
w chilli mayo + salsa verde
† w Viognier

White Anchovies +GF+DF 15
w pickled onions, capers + parsley
† w Rosé

Large plates

Linguine w Prawns +DF 43
& mussels in chilli oil † w Pinot Grigio

Market Fish +GFO 29
w dill butter sauce, roasted pumpkin, kale +
artichoke † w Sauvignon Blanc

Cheese w rye bread

Baked Brie +GFO 24
w truffle honey walnuts † w Blanc de Blanc

Taleggio +GFO 18
w quince paste † w Prosecco

Yarra Valley Dairy Persian Feta +GFO 15
w confit garlic + thyme † w Sauvignon Blanc

That's Amore Mini Buratta +GFO 18
w confit tomatoes + pine nuts
† w Pinot Gris

Sides

Crushed Fried Potatoes +DFO 9
w mustard & tarragon butter

Bitter Leaves +GF+DF+V 8
w mustard vinaigrette + capers

Sourdough Toast +V 4
w extra virgin olive oil

Dessert

Honey & Goats Cheese Panna Cotta +GFO 16
w candied hazelnuts + broken almond cake

+Add Gluten Free \$1

+GF | Gluten Free +GFO | Gluten Free Option +V | Vegan +V | Vegan Option +DF | Dairy Free +DFO | Dairy Free Option