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## TO SHARE

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### Zucchini Flowers

3 cheese filling, sweet tomato relish & lemon oil 16

### francini

w/ forest mushroom & goats cheese.

Served w/ black truffle aioli 15

### Crispy Tuscan Calamari <sup>GF</sup>

w/ lemon aioli, rocket, & chilli oil 18

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## PASTA

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### Rotolo

Roasted pumpkin, tuscan spinach and ricotta.

Sage burnt butter. 19

+ Prawns 5

### Casarecce

Wild boar & Italian sausage ragu.

Parmesan & olive oil crumb. 22

### Linguine

Eggplant & tomato sugo with chilli & oregano.

Salted ricotta. 18

+ Prawns 5 + Prosciutto 6

### Risotto <sup>GF</sup>

w/ free range chicken, leek & pea 18

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## MAINS

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### 12 Hour Lamb Shoulder

w/ roasted winter vegetables, pearl barley, olives

& mint gremolata 26

### Grilled Fish

Silver dory w/ cauliflower puree, charred broccolini

& onions 24

### Italian Beef Roll

w/ Mortadella, provolone, peppers and chilli mayo

served with shoestring fries 22

### Chicken Schnitzel

w/ mash potato, capers, fennel, lemon butter sauce 22

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## SIDES

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### Fresh Bread

w/ olive oil & caramalised balsamic 4

### Wild Rocket <sup>GF</sup>

w/ parmesan & walnuts 8

### Sweet Potato Fries <sup>GF</sup>

w/ chilli aioli 8

### Shoe String Fries <sup>GF</sup>

w/ aioli 6

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## SALADS

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### Prosciutto & Pear <sup>GF</sup>

Stracciatella, walnut, treviso & rocket

w/ truffle honey dressing 18

### Vege Bowl <sup>V\* GF</sup>

w/ roasted pumpkin & cauliflower, brown rice,

avocado, boiled egg, beetroot hommus, & toasted

seeds 16

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## FROMAGERIE & CHARCUTERIE

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Served w/ quince, house made piccalilli,

bees wax honeycomb & toasted sourdough. <sup>GF\*</sup>

### Cheese 9 per serve

- Gorgonzola - Parmesan - Taleggio

- Truffled Pecorino

### Meat 9 per serve

- Mortadella - Prosciutto - Fennel Salami - Chorizo

GF - Gluten Free. GF\* - Gluten Free available. V - Vegan. V\* - Vegan available.  
DF - Dairy Free. DF\* - Dairy Free available.  
Please let our friendly staff know your requirements

