

CHEF SPECIALS

ANTIPASTI, SHARING & SIDES

BURRATA (V)

Pickled fennel, tapenade, nuts & seeds, mint, grilled sourdough

\$15

ROASTED CARROTS (V)

Stracciatella, almonds, currants, radish, mint, chilli oil

\$9

SALAD

GRAIN SALAD (V)

Fregola, celeriac, parsnip, beetroot, pepita, sesame, almonds, parsley, goats curd, mustard vinaigrette

\$19

BRESAOLA (GF)

Smoked mozzarella, Autumn leaves, fresh ricotta, fennel, grapes, pecan, balsamic dressing

\$21

CHARRED OCTOPUS (GF)

Chorizo, kipfler potato, capsicum, tomato, Tuscan kale, cannellini, parsley, black mayonnaise

\$23

PASTA & RISOTTO

MUSHROOM RISOTTO (V) (GF)

Thyme, oregano, gorgonzola, candied walnuts

\$18

LINGUINI

Pan fried cuttlefish, pesto, sundried tomato, pine nuts, pangrattato

\$19

MAINS

GRILLED ITALIAN SAUSAGE

Baked tomato and beans, kale, garlic cream

\$22

TWICE COOKED PORK BELLY

Butternut pumpkin puree, candied walnuts, red radish, snowpea tendrils, Persian fetta

\$28

DESSERT

PEAR & RHUBARB CRUMBLE PIE

Vanilla Ice Cream

\$11