

PRIMI

ANTIPASTI PLATTER - SERVES 2 PEOPLE (VO, GFO, VGO) prosciutto sopressa goat's cheese bocconcini grilled zucchini roast eggplant dip warmed bread balsamic & olive oil	\$27
CHEESE PLATTER (GFO) taleggio gorgonzola parmesan olive baguette pear	\$23
SARDINES ON TOAST (GFO) lemon parsley olive oil salt chilli	\$15
POLPETTE ALLA NAPOLI (GF) veal & pork meatballs napoli pecorino bread	\$22
ITALIAN SALAD (V, GF, VG) mixed leaves tomato cucumber olives croutons balsamic dressing	\$12
CAPRESE (V, GF) mozzarella tomato basil olive oil ADD prosciutto	\$18 \$6
PEAR E NOCE (V, GF) pear walnut pecorino rocket spinach citrus vinaigrette ADD grilled prawns	\$15 \$7
GREEN BEAN SALAD (V, GF, VGO) green bean sundried tomato goat's cheese red onion olive dressing ADD grilled prawns or prosciutto	\$16 \$7



PASTA

SPAGHETTI ALLA CARBONARA (GFO) egg pecorino guanciale pepper	\$25
PENNE PESTO (V, GFO) basil parmesan cashew olive oil garlic heirloom tomatoes	\$23
PENNE AI FUNGO (V, VGO, GFO) field mushroom sage feta pecorino	\$24
SPAGHETTI PUTTANESCA (VO, VGO, GFO) anchovies olives capers napoli	\$24

HOMEMADE PASTA

NO CHANGES TO THESE MENU ITEMS

TAGLIATELLE NAPOLI (V, GFO) tomato garlic basil	\$26
TAGLIATELLE ALLA BOLOGNESE (GFO) beef napoli tomato herbs	\$27
TAGLIATELLE AI GAMBERI (GFO) prawns garlic white wine tomato parsley.	\$30
GNOCCHI OSSO BUCO veal shin napoli garlic gremolata	\$31
PUMPKIN RICOTTA RAVIOLI (V) pumpkin ricotta sage nutmeg butter	\$30

GF – Gluten free. V – Vegetarian. VG – Vegan.
GFO – Gluten free option available (\$2 GF Fettucine)
VO – Vegetarian option available VGO – Vegan option available

Please note: No changes or additions to menu items.
15% surcharge applies on public holidays.

BAMBINI

12 YRS & UNDER

SPAGHETTI BOLOGNESE (GFO) beef napoli tomato herbs	\$12
PENNE PESTO (V, GFO) basil parmesan cashew olive oil garlic	\$12
GNOCCHI NAPOLI (V) tomato garlic basil two cheeses	\$14

DOLCE

AFFOGATO (GFO) vanilla ice cream espresso dark choc • ADD Frangelico Amaretto Baileys	\$9 +\$6
WARM CHOCOLATE HAZELNUT TORTE (GF) mixed berries passionfruit cream	\$16
YOGHURT PANNA COTTA (GF) fresh mango lemon curd	\$16
TIRAMISU espresso Kahlua mascarpone grated chocolate	\$16
CHEESE PLATTER (GFO) taleggio gorgonzola parmesan olive baguette pear	\$23

DRINKABLE DOLCE

TIRAMISU MARTINI Baileys Frangelico butterscotch schnapps chocolate and Amaretto sauce espresso coffee sponge finger	\$20
LIMONCELLO • Homemade – sharp and fresh • Giori, Volano Italy – sweet and tart	50ml \$13 50ml \$13
GRAPPA CARPENE MALVOLTI, PROSECCO semi-sweet, potent and fresh	50ml \$13

VINO BIANCO

	Gls / Btl
Nine Yards Pinot Grigio, Bellarine 2017 Ripe pear and apple with some warm spice. Vibrant texture with fresh clean finish	\$11 / \$44
Parri Vermentino, Tuscany 2018 Long, clean and refreshing	\$12 / \$49
Romeo & Juliet Passimento Bianco IGT 100% Garganega, Veneto 2018 Bold, fruity and plush. Citrus with apricot and peach flavours. Made from Soave grapes	\$13 / \$52
Baie Wines Pinot Gris, Bellarine 2020 Ripe and rich flavours of honey and pear	\$14 / \$55
Paolovino Pinot Grigio, Veneto 2019 Citrus, blossom, spice and everything nice	\$42
Leura Park Sauvignon Blanc, Bellarine 2018 Estate grown. Lime, zest, mango, passionfruit with a very refreshing finish	\$48
Lethbridge Oh la la Chardonnay, Bannockburn 2019 Handpicked grapes grown in the Victorian Pyrenees. Lovely fresh texture with soft creamy finish	\$49

VINO ROSSO

	Gls / Btl
Luccarelli Primitivo, Puglia 2018 Cherry red with some vanilla and spice	\$11 / \$44
Vanita Nero D'Avola, Sicily 2019 Firm black and red fruits. Hearty and savoury.	\$14 / \$55
Wine X Sam 'Stardust and Muscles' Shiraz, Strathbogrie Ranges 2018 Full bodied and rich. Long finish	\$14 / \$56
Parri Chianti Riserva, Montespertoli DOCG 2015 Medium body, rich, plump with sweet tannins	\$14 / \$54
Lethbridge Menage a Noir, Bannockburn 2018 Aroma of cherry, berry, plum and funky earthy spice. Tastes of rich berries into a fresh textural linger	\$49
Lethbridge Que Syrah Syrah, Bannockburn 2019 Grown in the Victorian Pyrenees producing rich fruits, spicy aromatics and a savory finish	\$51

PROSECCO/ VINO FRIZZANTE

	Gls / Btl
Umberto Luigi Domenico DOC Prosecco Extra dry medium body with crisp honeysuckle	\$12 / \$49
Jack Rabbit Blanc de Blanc Citrus sorbet palate. Mousse creamy texture with crisp finish	\$13 / \$52

ROSATO

	Gls / Btl
Baie Wines Rosé, Bellarine 2020 Dry, delicate, crisp and savoury with strawberry notes	\$14 / \$52
Pasqua 11 Minutes Rosato, Veneto 2019 Soft ripe fruit, sweetish with lovely long finish	\$48

COCKTAILS

Teddy & The Fox Gin tonic fresh orange rosemary	\$18
Maple Apple Martini Ketel One Vodka apple lemon maple syrup	\$18
Espresso Martini Trooper and The Roo Gin Mr Black coffee liqueur espresso	\$20
Mojito Havana 3yr White Rum mint lime soda	\$18
Amaretto Sour Amaretto di Saronno Buffalo Trace Bourbon lemon egg white	\$20
Aperol Spritz Aperol prosecco soda orange	\$18
Limoncello Spritz Homemade Limoncello Bombay Sapphire Gin prosecco soda mint	\$18
Campari Spritz Campari Baie rosé lemon soda	\$18
Negroni Campari Bombay Sapphire Gin Antica Formula orange.	\$18
Old Fashioned Wild Turkey Rare Breed sugar bitters orange	\$20

BIRRA/CERDO

Peroni Red	\$10
Nastro Azzurro	\$11
Birra Moretti	\$12
Furphy	\$11
Cascade Light	\$8
Sidro del Bosco cider	\$11

BEVANDE

San Pellegrino Natural Sparkling Mineral Water 500ml / 1litre	\$3.5 / \$7
San Pellegrino Flavoured Sparkling Mineral Water blood orange grapefruit lemon citrus	\$4.5
Soft drink cans coke lemonade solo tonic soda lemon lime bitters	\$4

CAFFÉ/TE

Cartel Coffee (Chief Rocker Blend) espresso short macchiato cappuccino latte flat white long black long macchiato mocha chai latte	\$4 \$4.5
Origin Pyramid Tea english breakfast earl grey green peppermint	\$4
Extras • soy milk almond milk extra coffee shot decaf • mug	\$0.5 \$1



Ask one of our friendly staff for a copy of our Spirits, Liqueur, and Digestivo menu