



## Spuntini

Salt Cured Olives, Palm Toffee, Dried Chilli 7 GF (v)  
Green Sicilian Olives, Orange Fennel Seeds (cold) 5 GF (v)  
Garlic Bread 5 (v)  
Grain Organic Bakery Sourdough 2pp (v)  
Porcini Arancini 8 (v)  
Prosciutto San Daniele \$9 / 35gram \$18 / 90gram GF

## Antipasti

Calamari Fritti, Nduja Mayonnaise 21  
Roast Portobello Mushrooms, Pumpkin Puree, Stracciatella Cheese, Sage Butter 19 (v) GF  
Zucchini Flowers, Meredith Goats Cheese, Thyme 18 (v)  
Mussels, Tomato Sugo 19 GF

## Pasta

Potato Gnocchi, San Marzano Passata 24 (v)  
Calamarata, Lamb Ragu' 26  
Spaghetti, Preserved Tuna, Rocket, Black Olives, Capers, Tomato 26  
Spaghetti Carbonara 22  
Rigatoni, Eggplant, Bacon, Mushrooms, Salsa Rosa 24  
Pappardelle Boscaiola 22

## Secondi

Bannockburn Free Range Roast Chicken, Cabbage & Kale 28 GF  
Veal Scaloppine, Mushrooms, Garlic & White Wine 36  
Chargrilled Hanger Steak, Olives, Pearl Mushroom, Garlic Herb Butter 32 GF  
Fish of the Day

## Contorni

Green Beans, Blistered Tomatoes, Parsley 9 (v) GF  
Rosemary Roast Potatoes 9 (v) GF  
Rocket, Pear, Walnuts, Pecorino 12 (v) GF

## Dolci

Mr. Black Tiramisu 15  
Pear & Ricotta Torte 15  
Peach Panna cotta 15 GF

### Formaggi:

Milawa Cheese Co. Brie 15 | Parmigiano Reggiano 15  
All served with Pear, Walnuts & Red grapes

FRIDAY LUNCH Pasta + gl Vino/Birra \$28

(v) Vegetarian, GF Gluten Free, Card Charges 1%, Public Holiday Surcharge 10%