

autumn

antipasti:

house-made focaccia [V] 6  
+ house made butter 3

Macedon ranges mixed olives [V] 9

salumi misti 36  
*prosciutto, mortadella, salami, capocollo*

San Daniele prosciutto "Citterio" 18

Fiorini mortadella 15

Felino salami 16

Fiorini capocollo 15

nduja, honey 16  
*spicy, spreadable pork salami*

whipped ricotta, onion, potato crisps [V] 15  
*creamy whipped ricotta & onion dip served with potato crisps*

calamari fritti, lemon aioli 19

alla vodka arancini, tomato aioli (3) [V] 15  
*rice flavoured with tomato, chilli & parmesan, served on a tomato aioli sauce*

mortadella toast 9  
*fried focaccia, cacio e pepe custard, guindilla pepper chutney, slice of mortadella topped with pecorino*

fried padron peppers, whipped goats curd [V] 18

roasted heirloom zucchini, stracciatella, sunflower seeds, hot honey [GF, V] 19  
*roasted zucchini with sunflower seeds, a drizzle of hot honey on top of stracciatella cheese*

burrata, heirloom tomatoes, basil [V] 28  
*soft outer shell of mozzarella encasing stracciatella cheese, served with a salad of heirloom tomatoes & basil*  
+ San Daniele prosciutto 9

steak tartare, pecorino pepato, gnocco fritto 28  
*traditional tartare topped with pecorino pepato & egg yolk, served with fried bread dough*

eggplant caponata [V] 14  
*traditional Sicilian dish of braised sweet & sour eggplant, currants & pine nuts*

cheese - soft, hard, blue & condiments [V] 14/cheese  
*a choice of local brie, cheddar or blue, served with quince paste, apple, pickles & lavosh*  
pairs well with Brave Goose 'The Gosling' Prosecco

no split bills

10% surcharge applies on Saturday | 15% surcharge applies on Public Holiday



summer

house-made pasta:

cappellacci roast pumpkin & ricotta, butter & sage sauce, toasted hazelnuts [V] 36  
*pasta filled with roast pumpkin and ricotta, in a butter and sage sauce, topped with toasted hazelnuts*  
pairs well with Wine x Sam Pinot Gris

mafalde with prawns, salumi XO & pangrattato 38  
*short ribbon shaped pasta with chopped prawns, a sauce made from salumi XO, topped with pangrattato*  
pairs well with MWC Chardonnay

gigli, milk braised pork shoulder & sausage ragu, Calabrian chilli, oregano 36  
*small fluted pasta, with slow milk braised pork shoulder and pork & fennel sausage*  
pairs well with Passing Clouds Riesling

rigatoni, basil, mint & pistachio pesto, Fior di Latte & pecorino [V] 35  
*rigatoni in a pesto sauce, made of basil, mint and pistachio, finished with Fior di Latte, topped with pecorino*  
pairs well with Brave Goose 'Amici e Famiglia' Rose

pappardelle, beef shin ragu, pecorino 38  
*long pasta with slow braised beef shin in red wine, finished with pecorino*  
pairs well with Silent Way Pinot Noir

gluten free pasta - casarecce 4

mains:

porchetta, haricot jumbo beans & rainbow chard & salsa verde 38  
*slow roasted pork belly with its' crackling, served with jumbo haricot beans & rainbow chard, finished with pork sauce & salsa verde*  
pairs well with MWC Chardonnay

sides:

mixed leaf salad, pecorino [V] 10

roast potatoes, garlic, rosemary [V] 12

dessert:

tiramisu 18

pistachio & fig semifreddo [GF] 18  
*pistachio flavoured semifreddo topped with fresh figs*

zuppa inglese [GF option] 18  
*trifle of blackberry compote, caramelised white chocolate crèmeux, vanilla custard, brandy & sponge cake*

mini cannoli 4

affogato 12

+liquor 9

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feed me 75pp

*minimum two people, all guests must be included*

chefs sharing 60pp / 75pp  
*for groups of 10+ diners*

no split bills

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