

summer

antipasti:

house-made focaccia [V] 6

Macedon ranges mixed olives [V] 9

salumi misti 36

San Daniele prosciutto "Citterio" 18

Felino salami 16

Fiorini mortadella 15

Fiorini capocollo 15

nduja, honey 16

*spicy, spreadable pork salami*

whipped ricotta, onion, potato crisps 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*

prosciutto toast 9

*fried focaccia, goats curd, parsley & chilli salsa topped with San Daniele prosciutto*

roasted peppers, basil oil [GF] 14

*roasted mixed peppers in basil infused olive oil*

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, 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, onion, garlic, currants & pine nuts*

roasted heirloom zucchini, sunflower seeds, hot honey, stracciatella [GF, V] 19

*roasted zucchini with sunflower seeds, a drizzle of hot honey on top of stracciatella cheese*

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:

cappelletti filled with Scamorza & Parmigiano Reggiano, burro e oro sauce, topped with stracciatella [V] 36  
*small filled pasta, in a 'butter and gold' sauce, tomato & butter, topped with stracciatella*  
pairs well with Brave Goose 'Amici e Famiglia' Rose

mafalde with prawns, salumi XO & pangrattato 38  
*short ribbon shaped pasta with chopped prawns, a sauce made from salumi XO, topped with crispy breadcrumbs*  
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 Wine x Sam Pinot Gris

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, braised calvo nero, swiss chard, pork sauce & salsa verde 38  
*slow roasted pork belly, wrapped in crackling, served with braised calvo nero & swiss 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 17

strawberry & prosecco semifreddo [GF] 17  
*frozen strawberry cream, prosecco jelly & fresh strawberries*

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

mini cannoli 4

affogato 12

+liquor 9

---

feed me 75pp

*minimum two people, all guests must be included*

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

no split bills

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

