

winter

antipasti:

house-made focaccia [V] 5

mixed olives [V] 9

salumi misti 36

San Daniele prosciutto - Italy aged for 18 months 18

The Meat Room salami - Kilmore East 16

Fiorini mortadella 15

Italian sausage made from finely minced pork

Fiorini capocollo 15

dry-cured and air dried boneless pork neck

nduja 16

spicy, spreadable pork salami

steak tartare, pecorino, gnocco fritto 28

traditional tartare topped with pecorino pepato & egg yolk, served with fried bread dough

calamari fritti 19

deep fried calamari coated in rice flour, served with lemon aioli

whipped anchovy, potato crisps 15

creamy whipped anchovy dip served with potato crisps

charred peppers, tomato vinaigrette 16

mixed peppers charred & marinated in oregano oil, dressed in last season tomato vinaigrette

cacio e pepe arancini, aioli (3) [V] 15

rice flavoured with parmesan & pepper

anchovy, cheddar & pickled shallot toast 7

fried bread topped with Plenty Valley cheddar custard, anchovy & pickled shallots

baby beetroots, hazelnuts & 'Dreaming Goat Dairy' Chevre [V] 20

dressed in chardonnay vinegar with goats Chevre - Monegetta, Macedon Ranges

pairs well with Tellurian Fiano

caciocavollo, roasted grapes & honey 24

pan fried aged mozzarella, served with roasted grapes & honey

burrata, eggplant caponata [V] 25

mozzarella filled with stracciatella cheese, served on a bed of the traditional Sicilian dish of braised sweet & sour

eggplant, currants & pine nuts

+ anchovies 4

+ San Daniele prosciutto 7

pairs well with Condie 'The Ruby' Rose

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



winter

house-made pasta:

radiatori alla vodka, prosciutto, pangrattato, pecorino [V option] 33
small pasta named after a Bugatti car grill, creamy spicy tomato & mascarpone sauce, prosciutto & toasted bread crumbs
pairs well with Wine X Sam Primitivo

rigatoni, beef cheek ragu, pecorino 38
small tubes of pasta, with beef cheeks braised in red wine & port, topped with pecorino
pairs well with Condie 'The Gwen' Shiraz

ravioli del plin [V] 34
small raviolis filled with roasted mushrooms & ricotta, in a garlic butter sauce topped with Parmagiano Reggiano
pairs well with Silent Way Pinot Noir

gnocchi alla sorrentina [V] 34
ricotta gnocchi, in tomato sugo with fresh mozzarella, topped with pecorino
pairs well with Flynns Wines Sangiovese

casarecce pork sausage, mortadella ragu 37
small twist of pasta in a pork sausage ragu with mortadella, topped with Parmagiano Reggiano
pairs well with MWC Chardonnay

gluten free pasta - casarecce 4

mains:

porchetta, roasted hispi cabbage & salsa verde 38
roasted pork belly, cooked for 3 hours, wrapped in crackling, served with roasted hispi cabbage & salsa verde
pairs well with MWC Chardonnay

sides:

mixed leaf salad, pecorino [V] 10
sherry vinegar & honey dressing with pecorino cheese

roast potatoes, garlic, rosemary [V] 12

dessert:

tiramisu 17

panna cotta, strawberries [GF] 17

nutella mousse, poached rhubarb 17

mini cannoli 4.5
chocolate & vanilla custard

affogato 12
+liquor 9

feed me 75pp
minimum two people, all guests must be included

chefs sharing 60pp
for groups of 10+ diners

no split bills

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