



KITCHEN · BAR

TO START

GRANA PADANO CROQUETTE 6 ea
Crispy potato croquette, truffle mayonnaise & shaved Grana Padano

OYSTERS (A)
Freshly shucked to order
Natural **6 ea / 30 half dozen**
Kilpatrick **6.5 ea / 32 half dozen**

HOUSE-MADE FOCACCIA 15
Whipped Brie butter, rosemary salt & thyme honey

WARM BAKED OLIVES 12
Anchovy, garlic, herbs & citrus

SMALL PLATES

BRUSCHETTA (GFO, VG) 16
Marinated tomatoes, basil oil & balsamic glaze

CALAMARI FRITTI (I) 21
Served with tartare sauce & lemon

KING PRAWNS WITH CHILLI BUTTER (A) 22
Lime, garlic & fresh herbs

CHARRED BROCCOLINI 18
(V, N)
Smoked tahini yoghurt, hot honey glaze & toasted almonds

PASTA & RISOTTO

PUMPKIN SAGE RISOTTO 27
(V, GFO, N)
Stracciatella, pumpkin seed pangrattato & fried sage

PORCINI MUSHROOM & CHICKEN RISOTTO (GF) 33
Roasted mushrooms, chicken, Parmigiano & black truffle oil

FETTUCINE CARBONARA (VO, GFO) 26
Bacon, parmesan, black pepper & creamy sauce

THREE-CHEESE BOLOGNESE LASAGNE 28
Bolognese ragù, Napoli sauce, ricotta, three cheeses & shaved Parmigiano

LAMB RAGÙ TAGLIATELLE (GFO) 34
Handmade tagliatelle, slow-cooked lamb ragù & Parmigiano
Limited daily handmade pasta

SEAFOOD LINGUINE 38
(GFO, M)
King prawns, mussels, calamari, garlic, chilli & parsley

+ Western Australian half lobster (A) +32
Tobiko, lemon herb butter & fresh herbs

WILD MUSHROOM SPAGHETTI (VG, GFO) 24
Roasted mushrooms, garlic, chilli, parsley & extra virgin olive oil

Gluten free option available

MAINS

Hardware Lane PAELLA 40
(GF, M)
King prawns, mussels, chicken, chorizo & capsicum

+ Western Australian half lobster (A) +32
Tobiko, lemon herb butter & fresh herbs

KANGAROO FILLET (N) 38
Sweet potato mash, broccolini, pesto & pomegranate glaze

FISH ESCABECHE (A, GF) 34
Market fish, escabeche sauce, carrot-ginger purée, confit tomato salad & basil oil

300G SCOTCH FILLET 42
Garlic mash, peppercorn sauce & parsnip chips

CHICKEN PARMIGIANA 29
Crumbed chicken, Napoli sauce, mozzarella, fries or salad

SIDES

FRIES 12
With aioli

HOUSE SALAD 12
With orange dressing

DESSERTS

HOUSE-MADE TIRAMISU 15

CRÊPES SUZETTE 22
Orange butter crêpes, finished with Cointreau and flambéed tableside

NUTELLA CRÊPE 21
With banana or strawberry, served with vanilla ice cream



GELATO

BUTTERSCOTCH RIPPLE SEASONAL FLAVOUR
Ask our staff what's available today
Handcrafted in small batches in Brunswick
1 scoop **8** | 2 scoops **13**

Seafood origin: **A** Australian · **I** Imported · **M** Mixed origin

Dietary: **V** Vegetarian · **VG** Vegan · **VO** Vegetarian Option · **GF** Gluten Free · **GFO** Gluten-Free Option · **N** Contains Nuts

Please advise our team of any allergies or dietary requirements.

10% surcharge applies on weekends · 15% surcharge applies on public holidays