

2 courses \$75

3 courses \$90

*Snacks and sides are additional
courses can be shared*

SNACKS

Sydney Rock Oysters \$6ea

Our bread + whipped ricotta + volcanic salt + olive oil \$12

Our marinated olives \$12

Woodfired focaccia + mozzarella + garlic + rosemary \$16

Hand cut Salumi + capocollo, cullata, fennel sopressa, mortadella \$32

FIRST COURSE

Burrata + eggplant caponata + woodfired bread

Duck liver Parfait + mandarin + toasted brioche

Confit duck arancini + spiced orange aioli 3pc

Calamari fritto + oregano + our garlic aioli

Meatballs + tomato sugo + scamorza bianca 4pc

Beef tartare + egg yolk + bottarga + potato wafers

SECOND COURSE

Barramundi + mussels + saffron + fennel + white bean

Lamb Shoulder + seasonal garnish

Western plains Italian porchetta + watercress + apple + mustard jus

Sardinian braised goat leg + polenta dumpling + pangrattato

Eggplant parmigiana + tomato sugo + mozzarella + basil

Organic potato gnocchi + Oxtail ragu

Inked spaghetti + Spanner crab + chili + garlic + lemon

Egg tagliatelle + Ciao beef Bolognese

Rigatoni + Calabrese capsicum pesto + fried artichoke + almond + stracciatella

Margherita - tomato + mozzarella + basil + olive oil **

Old Fave - tomato + mozzarella + prosciutto + rocket

Mushroom - mozzarella + field mushrooms + truffle oil + pecorino**

Capricciosa – tomato + mozzarella + ham + artichoke + olives + mushroom

Big Boy – tomato + mozzarella + felino salami + calabrese salami

SIDES

Woodfired cauliflower + currants + pine nuts + pancetta \$14

Baby cos + tarragon emulsion + pistachio + ricotta salata \$14

Rocket + Reggiano parmesan + balsamic dressing \$12

Shoestring fries \$13

Green beans + almonds + basil + tomato + pecorino \$14

THIRD COURSE

Tiramisu + orange mascarpone + savoiardi + hazelnut + chocolate

Dark chocolate torte + caramelised poached pear + whipped cream

Season Figs + ricotta filled fried pastry + fig leaf ice cream + honey

Affogato + vanilla ice cream + espresso + biscotti + Frangelico

COCKTAILS

Martini + Dutch Rules Gin + Lillet blanc + grapefruit bitters + gigante olive verde \$26
Martini + Baxter vodka + Cocchi americano + orange twist \$26
Martini + Our Limoncello + Dutch Rules gin + lemon fresca \$22
Martini + Espresso + Baxter vodka + Kahlua \$22
Our Negroni + Dutch Rules gin + 1775 Rosso + Montanaro Aperitivo + orange \$22
Aperol Spritz + DOC Prosecco + orange + soda \$20
Limoncello Spritz + Our Limoncello + Dutch Rules gin + lemon + soda \$21
Montenegro Flip + Canadian Club + Cointreau + sugar \$22
Cheeky Monkey + Roku Gin + St Germain + cherry + lemon \$23
Autunno Toscano + Baxter Vodka + Cointreau + lemon + sugar + sage \$23
Peach Tingle + peach infused vodka + lemon + vegan whites \$22 **
Winter Sour + Dutch Rules gin + Campari + honey + lemon + rosemary \$23
Amaretto Sour + Disaronno amaretto + lemon + vegan whites + cherry \$22 **
Whisky Sour + Starward Two-Fold whisky + black raspberry liqueur + lemon + vegan whites \$22
Watermelon Mojito + Bacardi + watermelon + lime + mint \$22
Margarita Classic /Spicy + el Jimador blanco + lime + sea salt + rocks \$22

WINES BY THE GLASS

CIAO Mulled Wine (Cabernet Merlot + Cointreau + Winter spices) \$16
NV Billecart-Salmon Brut Champagne Mareuil-sur-Ay, France \$26
2021 Canti DOC Prosecco Treviso, Italy \$14
2022 Audrey Wilkinson Moscato (Pink) Swan Hill, VIC \$14
2022 Domaine de Triennes Rose Provence, France \$16
2023 Stoneburn Sauvignon Blanc Marlborough, NZ \$15
2022 Tenuta Maccan Pinot Grigio DOC Veneto, Italy \$15
2022 Miss Zilm Riesling Clare Valley, SA \$16
2020 Rockcliffe Third Reef Chardonnay Denmark, WA \$15
2022 Laroche Petit Chablis Chablis, France \$26
2019 Stemmari Nero D'Avola DOC Sicily, Italy \$15
2023 Austin's 6Ft6 Pinot Noir Geelong, VIC \$14
2021 Fontanafredda Bricotondo Barbera DOCG Piemonte, Italy \$19
2021 Tenute Rossetti Chianti DOCG Tuscany, Italy \$15
2019 The Bridge Shurans Lane Syrah Heathcote, VIC \$18

BREWS

On tap + Pivot City Lager Geelong, Victoria \$12 s, \$16 p, \$30 j
On tap + Torquay Extra Pale Ale Torquay, Victoria \$12 s, \$16 p, \$30 j
Peroni 0.0%, Peroni 3.5%, Peroni Red 4.7%, Gage Roads XPA 0.5% \$11
Peroni Nastro Azzurro 5.0%, Moretti Birra 4.6%, Menabrea Bionda 4.8%, Carlton Draught 4.6% \$12
Corona 4.5%, Napoleone Apple Cider 4.7% \$12
Blackman's Ginger Beer 4.0% \$16

NON-ALCOHOLIC

Peach float + soda + peach + lemon sorbet \$14
Pash n Dash + soda + passionfruit + lime + mint \$14
Undercover Virgin versions of our cocktails see ** in cocktail list above \$18
Schweppes + pepsi + pepsi max + lemonade + ginger ale + tonic + soda + raspberry + LLB \$7
San Pellegrino Sparkling 1L \$10 + chinotto + aranciata rosso + limonata + aranciata \$8
Tea & Coffee + green tea + earl grey + English b + jasmine + chamomile + mint + chai + hot chocolate \$5
Almond milk + oat milk + lactose free + soy milk + decaf coffee \$1
Iced coffee \$6.5 + Add ice cream \$3