

## ANTIPASTI & SNACKS

Oysters \$6ea  
Shark Bay scallop in shell + baked garlic & herb crust + guanciale \$12ea  
Rizzoli anchovy toast + leek + ricotta \$12 (2pce)  
Our bread + whipped ricotta + volcanic salt + olive oil \$12  
Our marinated olives \$12  
Hand cut Salumi + capocollo, cullata, fennel sopressa, mortadella \$32  
Confit duck arancini + spiced orange aioli \$18 (3pce)  
Char grilled octopus + kipfler potatoes + Sicilian olives + capers \$28  
Calamari fritto + oregano + our garlic aioli \$26  
Burrata + eggplant caponata + woodfired bread \$25  
Duck liver Parfait + mandarin + toasted brioche \$24  
Meatballs + tomato sugo + scamorza bianca \$22 (4pce)  
Woodfired focaccia + mozzarella + garlic + rosemary \$16  
Beef tartare + egg yolk + bottarga + potato wafers \$28

## MAINS, PASTA & PIZZA

Whole fish + white wine + butter + tomato + marjoram + capers + lemon \$MP  
Barramundi + mussels + saffron + fennel + white bean \$39  
Milk braised pork neck + soft polenta + cime di rapa \$38  
Sardinian braised goat leg + polenta dumplings + pangrattato \$44  
Eggplant parmigiana + tomato sugo + mozzarella + basil \$36  
*Grass Fed + beef tallow potatoes + secret pepe sauce*  
300gm Scotch fillet - marble score 4+ \$62  
750g Bistecca alla Fiorentina - marble score 4+ \$110  
Organic potato gnocchi + Oxtail ragu \$36  
Inked spaghetti + Spanner crab + chili + garlic + lemon \$44  
Egg tagliatelle + Ciao beef Bolognese \$20 / \$30  
Mafaldine + duck Ragu + Mushroom + pecorino \$36  
Rigatoni + Calabrese capsicum pesto + fried artichoke + almond + stracciatella \$30  
*Woodfired Pizza 48 hours 12" + Vegan options \*\**  
Margherita - tomato + mozzarella + basil + olive oil \$26 \*\*  
Spicy - tomato + mozzarella + nduja + green onion \$29  
Old Fave - tomato + mozzarella + prosciutto + rocket \$30  
Mushroom - mozzarella + field mushrooms + truffle oil + pecorino \$30 \*\*  
Pumpkin - pumpkin cream + mozzarella + zucchini + goat cheese + pine nuts + sage \$29  
Big Boy - tomato + mozzarella + felino salami + calabrese salami \$29  
Capricciosa - tomato + mozzarella + ham + artichoke + olives + mushroom \$30  
OG Prawn - tomato + zucchini + mozzarella + prawns + chilli + garlic + ricotta salata \$32  
Shhhhhh - tomato + smoked scamorza + mozzarella + prosciutto + pineapple \$32  
Mortadella - mortadella + honey + stracciatella + pistachio + chilli \$30

## 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

*We offer our own hand stretched pizza using Italian gluten free flour \$6  
Vegan cheese can be substituted where possible  
Vegan or gluten free tagliatelle can be substituted where possible \$4*

## 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

2023 Montevecchio Moscato Frizzante *Heathcote, VIC* \$15

2022 Domaine de Triennes Rose *Provence, France* \$16

2023 Stoneburn Sauvignon Blanc *Marlborough, NZ* \$15

2022 Tenuta Macan 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

2022 Cantina Tollo RoccaVentosa Sangiovese *Abruzzo, Italy* \$14

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% \$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