

Sharing + Starters

arancini del giorno	v	\$5 per piece
olives ascolana , filled with porcini + truffle, crumbed + fried	v, df	\$14
cauliflower fritti , globe artichoke alla griglia + pomegranate	v, gf,df	\$19
kingfish crudo , preserved cumquats + parsley oil	gf, df	\$21
wagyu + juniper meatballs , mandarin + kohlrabi (3 pieces)	df	\$17

Pasta

ricotta gnocchi , slow cooked osso buco, yarra valley mushrooms + black pepper	gf	\$32
cavatelli , prawns, crustacean bisque + lemon pepper	df	\$33
spaghettoni , shaved buxton black truffle + butter sauce	v	\$39
mushroom pansotti , warrigul green veloute + crispy enoki	v	\$31

Main Course

slow cooked beef cheeks , spaetzle + turnip agrodolce		\$39
pan fried humpty-doo barramundi , saffron chickpeas + scallops	gf, df	\$40
roasted duck breast , pumpkin + chestnut jus	gf, df	\$42

Sides

braised chicory , spiced broad bean puree	v, gf	\$11
roasted potatoes , rosemary + garlic	v, gf	\$10
salad of fennel + orange	v, gf,df	\$10

can't decide? let us take care of it, start to finish, with our

sharing-style chef's menu

\$72pp

Includes antipasti, pasta, mains, sides and dessert

v = vegetarian, gf = gluten free, df = dairy free. please still advise your waiter of any allergies.

Please advise your waiter of any dietary requirements, preferences, or allergies. Whilst we do our best to ensure our guests safety, we cannot guarantee that any item will be free from cross contamination.

Desserts

tiramisu al pentola piccola

\$15

'sfinci' **donuts** + blood orange caramel

\$16

ferrero rocher, chocolate + hazelnut sphere (gf)

\$16

lemon drop, lemon parfait + lemon mousse (gf)

\$14

gold cannolo, chocolate mousse + gold leaf

\$13 per piece

gelato (gf)

\$13

cheese of the day

\$12

sicilian candy olives for coffee

\$7

affogato

\$9 (add liqueur +\$7)

ask about coffee, tea, amari + liquori

