

## TAPAS

Marinated italian olives with lemon, garlic and chilli	8
Seared scallop with wakame, pickled daikon, chilli, ginger, soy-mirin dressing	4.5 ea
Grilled turkish bread with beetroot and pumpkin-tahini	13.5
Soused mackerel, beetroot, snow pea shoots and horseradish cream	16
Pan fried calamari with chickpeas, olives, capers and chilli	16
Pan seared saganaki with lemon	13.5
Sun-dried cherry tomato arancini stuffed with baby bocconcini and basil	15.5
Chorizo with roasted field mushrooms, sweet sherry & parsley	16

## ENTREES

Cured kingfish with green olives, baby capers, orange dressing & micro herbs	22.5
Baked Jerusalem artichoke and gruyere soufflé with glazed leek cream	19
Shaved San Danielle prosciutto with celeriac remoulade, watercress and Shaw River buffalo mozzarella	22
Chestnut and ricotta gnocchi with blue cheese, rocket and parmesan	22/30

## TASTE PLATE

Marinated prawns, grilled sardines, prosciutto, Spanish tortilla & marinated sicilian and ligurian olives	sm 25	med 38
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## MAIN DISHES

Roasted market fish with skordalia, roasted fennel and gribiche	36.5
Braised lamb shoulder, white bean cassoulet, cherry tomatoes and garlic jus	33
Crispy duck confit with turnip gratin, red cabbage and black olive jus	38
Seafood broth flavoured with tomato, saffron and herbs, finished with rouille en croute	35
Char grilled Black Angus porterhouse with salsa rossa , spinach, pine nuts and currants	39
Risotto of butternut pumpkin, pancetta and crispy sage	21/29

## SALADS AND SIDE DISHES

Rocket, walnut and pear with fig vin cotto dressing	8.5
Broccolini polonaise(toasted breadcrumbs, hard boiled egg & parsley)	8.5
Green beans with shallots, toasted almonds and lemon dressing	8.5
Sautéed kipfler potato	8.5
French fries	7.5

## WINES BY THE GLASS (180ML)

NV Delamotte Brut Champagne	Les Mesnil sur Oger - France	20
NV Pirie	Tamar Valley - Tas	13
NV Knappstein Sparkling Shiraz	Clare Valley – S.A.	10.5
2007 Tuck's Ridge Chardonnay	Mornington - Vic	15
2008 Agricola Labastida Tierra Blanco	Rioja - Spain	14.5
2009 Rocca Venetosa Pinot Grigio IGT	Abruzzo - Italy	10
2008 Two Tails Sauvignon Blanc	Marlborough - N.Z.	11
2009 Henschke 'Peggy's Hill' Riesling	Eden Valley - S.A.	10.5
2006 Mount Benson Cabernet Merlot	Mount Benson – S.A.	11
2006 Juniper Crossing Shiraz	Margaret River – W.A	11
2009 The Story Henty Pinot Noir	Tarrington – Vic	13.5
2008 Orobio Tempranillo	Rioja-Spain	15
2007 Poggiotondo Chianti Superiore	Chianti– Italy	12
2004 Little Fish Botrytis Semillon	South Eastern Australia	8.5

### SPECIAL POURS

**OUR LOVELY STAFF WILL BE OPENING A BOTTLE OF SOMETHING INTERESTING REGULARLY!!!  
PLEASE ASK...**

## DESSERT

Hot chocolate fondant, hazelnut praline and frangelico cream	15
Passionfruit buffalo yoghurt with pink grapefruit and honey madeleines	14.5
Warm rice pudding with compote of quince and white chocolate crumble	14
Baked rhubarb and ginger cheesecake with a garibaldi biscuit	13.5
Sticky date pudding with butterscotch sauce and cream	13.5
Panforte	4.5

### CHEESE SELECTION

We take great pride in presenting the finest cheese selections from around the world for you to create your own tasting plate. All selections are served with walnut bread, baguette and water crackers.

full portion 50gm \$19 **OR** half portion 25gm \$9.5    Create a mixed plate selection. Charged by weight accordingly

**BUCHE D’AFFINOIS – FRANCE:** cows’ milk with slightly pungent washed rind and mild silky texture.

**FROMAGELLE DI CAPRA – ITALY:** washed mould goats’ cheese matured in damp caves 6 weeks.

**PAPILLON ROQUEFORT – FRANCE:** moist, ivory textured ewes’ milk cheese with striking, steely blue mould.

**BICA DI QUEYO – PORTUGAL:** cows’, goats’ and ewes’ milk - sticky semi soft rich and creamy.

**ILHA BRANCA – PORTUGAL:** hard cows’ milk cheese matured 9 mths, with rich, slightly sweet caramel flavours.

**OCCELLI TESTUN AL BAROLO – ITALY:** semi-hard cows’ and goats’ milk aged 3 months in Barolo grape skins.