

by JORG

cibo e vino

STUZZICHINO

Bacallà fritters (2)	8
Ascolane olives	8
Fried white bait & school prawns with aioli & lemon 2015 Sparkling Harriet Chardonnay	12 9/40

ANTIPASTO

Salumi plate for two	27
Antipasto della casa for two <i>Please ask your waiter for today's selection</i> 2016 Wild Rose 2015 Sparkling Harriet Chardonnay	30 8/36 9/40

PRIMO

King Dory, celeriac foam, crisp shallot, compressed pear & truffle butter 2016 Reserve Chardonnay	29 12/58
Double baked goat's cheese soufflé, heirloom beetroots & candied walnuts 2016 Lily Grace Chardonnay	19 9/39
Organic golden duck egg, lyonnaise onion, Jerusalem artichoke, pecorino & truffle pesto 2016 Reserve Chardonnay 2015 Valerie Chardonnay	24 12/58 82



PIZZA

Queen Margherita Scamorza & fresh torn basil 2016 Lily Grace Chardonnay	18 9/39
Quattro Formaggio Smoked scamorza, shadows of blue, mozzarella, grana padano, spinach & roasted pumpkin 2015 Cabernet Sauvignon 2015 Maxwell Reserve Cabernet	21 9/42 53

Calabrese Hot salami, confit garlic, oregano & blistered tomato 2016 Lily Grace Chardonnay	22 9/39
Pesce Marinated squid, preserved lemon, capers & white anchovy 2016 Reserve Chardonnay	22 12/58

Fungi Swiss brown mushroom, speck, shadows of blue & thyme 2015 Pinot Noir (Yarra Valley) 2015 Reserve Pinot Noir	22 8/36 58
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PASTA

Cavatelli pasta, osso bucco, oregano, black olive, provolone & garlic chips 2014 Francis Road Shiraz 2015 Isaac Reserve Shiraz	32 9/42 53
Hand rolled fettuccine, Morton Bay bugs, aromat vegetables, citrus & chardonnay 2016 Reserve Chardonnay	33 12/58
Baked ricotta cannelloni, tomato sugo, smoked scamorza & roasted pumpkin 2016 Lily Grace Chardonnay	32 9/39

SECONDO

Seaweed butter poached rockling, crustacean brodo, mussels & spinach 2016 Reserve Chardonnay	35 12/58
Gippsland veal striploin, smoked potato mash, horseradish, parsley & dutch carrot 2014 Shiraz (Maffra Vineyard) 2015 Four Generations Merlot	36 8/36 58
Gippsland kangaroo fillet, Jerusalem artichoke, quinoa, beetroot & green peppercorn jus 2015 Cabernet Merlot 2015 Reserve Pinot Noir	35 9/39 58

CONTORNO

Hand cut chips, herb & spice salt	9
Seasonal greens with dukkah & roasted thyme butter	9
Iceberg lettuce, house vinaigrette, almond flakes, fennel & orange	9

DOLCE

Cassatelle Trapenesi – fried Italian chocolate & ricotta filled pastry, orange & honey sauce 2016 Viognier Late Harvest (100mL)	15 7/27
Apple & frangipane tart, date puree, caramelised apple & vanilla mousse Il Bossetto Moscato D'Asti DOCG, Piemonte IT	15 9/42
Handmade 'dry ice' ice cream and crostoli	11
Selection of cheese (3), Quince paste and house made breads <i>Please ask your waiter for today's selection</i> 2013 Sparkling Cabernet Merlot Cuvee Robert Fordham	20 9/40

TRUFFLE SPECIAL

To celebrate the Australian truffle season we have sourced magnificent black truffles from:

The Truffle & Wine Co (WA)

and

Terra Preta Truffle Farm (NSW)

We are offering you the opportunity to add truffles to any dish for \$12