



STUZZICHINO

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

ANTIPASTO

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

PRIMO

Searched Lakes Entrance scallops, truffle butter, celeriac & chicken skin	27
2016 Reserve Chardonnay	12/58
Double baked goat's cheese soufflé, heirloom beetroots & candied walnuts	19
2016 Reserve Chardonnay	12/58
Vitello Tonnato - rare roasted veal, tuna cream, caperberry, white anchovy & gremolata	21
2016 Reserve Chardonnay	12/58
2016 Wild Rose	8/36



PIZZA

Queen Margherita Scamorza & fresh torn basil	18
2016 Reserve Chardonnay	12/58

Quattro Formaggio Smoked scamorza, shadows of blue, mozzarella, grana padano, spinach & roasted pumpkin	21
2015 Cabernet Sauvignon	9/42
2015 Maxwell Reserve Cabernet	53

Carne Italian sausage, wild salami, confit garlic, speck & black olive	23
2015 Pinot Noir (Yarra Valley)	8/36
2015 Four Generations Merlot	58

Pesce Marinated squid, preserved lemon, capers & white anchovy	22
2016 Reserve Chardonnay	12/58

Finocchio Di Maiale Guanciale, fennel, oregano & peperoncino	22
2015 Pinot Noir (Yarra Valley)	8/36
2015 Reserve Pinot Noir	58

PASTA

Hand rolled fettuccine, Moreton Bay bugs, aromatic vegetables, citrus & chardonnay	33
2016 Reserve Chardonnay	12/58

Duck & thyme tortellini, smokey beetroot, red cabbage, lentils, cavolo nero & salted ricotta	33
2014 Francis Road Shiraz	9/42
2015 Isaac Reserve Shiraz	53

Spaghettoni pasta, tomato sugo, roasted garlic, buffalo mozzarella, fresh herbs & pangrattato	32
2016 Reserve Chardonnay	12/58

SECONDO

Pan seared sea bream, romesco sauce, kale, onion fondue & crab croquette	35
2016 Reserve Chardonnay	12/58

Gippsland veal rump, smoked potato mash, horseradish, parsley & dutch carrot	36
2014 Shiraz (Maffra Vineyard)	8/36

Roast rabbit roulade, crisp prosciutto, bulgur wheat, liquorice powder, charred sprouts & butternut puree	36
2015 Pinot Noir (Yarra Valley)	8/36
2015 Four Generations Merlot	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	15
2016 Viognier Late Harvest (100mL)	7/27

Apple & frangipane tart, date puree, caramelised apple & vanilla mousse	15
Il Bossetto Moscato D'Asti DOCG, Piemonte IT	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>	20
2013 Sparkling Cabernet Merlot Cuvee Robert Fordham	9/40

MCO CONCERT

AT NARKOOJEE WINERY

FRIDAY 29 SEPTEMBER

11.30AM

(Victorian Public Holiday)

A delicious lunch from 'by Jorg' restaurant, matching Narkoojee wines and selected chamber music from Melbourne Chamber Orchestra's musicians makes this a decadent triple treat not to be missed.

BOOKINGS ESSENTIAL