

## STUZZICHINO

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

## ANTIPASTO

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

## PRIMO

Seared Lakes Entrance scallops, truffle butter, celeriac & chicken skin <b>2016 Reserve Chardonnay</b>	27 <b>12/58</b>
Double baked goat's cheese soufflé, heirloom beetroots & candied walnuts <b>2016 Reserve Chardonnay</b>	19 <b>12/58</b>
Vitello Tonnato - rare roasted veal, tuna cream, caperberry, white anchovy & gremolata <b>2016 Pinot Noir</b>	21 <b>9/42</b>

## PIZZA

Queen Margherita Scamorza & fresh torn basil <b>2016 Reserve Chardonnay</b>	18 <b>12/58</b>
Quattro Formaggio Smoked scamorza, shadows of blue, mozzarella, grana padano, spinach & roasted pumpkin <b>2015 Cabernet Sauvignon</b> <b>2015 Maxwell Reserve Cabernet</b>	21 <b>9/42</b> <b>53</b>
Carne Italian sausage, mild salami, confit garlic, speck & black olive <b>2015 Pinot Noir (Yarra Valley)</b> <b>2015 Four Generations Merlot</b>	23 <b>8/36</b> <b>58</b>
Pesce Marinated squid, preserved lemon, capers & white anchovy <b>2016 Reserve Chardonnay</b>	22 <b>12/58</b>
Finocchio Di Maiale Guanciale, fennel, oregano & peperoncino <b>2015 Pinot Noir (Yarra Valley)</b> <b>2015 Reserve Pinot Noir</b>	22 <b>8/36</b> <b>58</b>

## PASTA

Hand rolled fettuccine, Moreton Bay bugs, aromatic vegetables, citrus & chardonnay <b>2016 Reserve Chardonnay</b>	33 <b>12/58</b>
Duck & thyme tortellini, smokey beetroot, red cabbage, lentils, cavolo nero & salted ricotta <b>2016 Pinot Noir</b> <b>2015 Isaac Reserve Shiraz</b>	33 <b>9/42</b> <b>53</b>
Spaghettoni pasta, tomato sugo, roasted garlic, buffalo mozzarella, fresh herbs & pangrattato <b>2016 Wild Rose</b> <b>2015 Valerie Chardonnay</b>	32 <b>8/36</b> <b>82</b>

## SECONDO

Pan seared sea bream, romesco sauce, kale, onion fondue & crab croquette <b>2016 Reserve Chardonnay</b>	35 <b>12/58</b>
Gippsland veal rump, smoked potato mash, horseradish, parsley & dutch carrot <b>2014 Shiraz (Maffra Vineyard)</b>	36 <b>8/36</b>
Roast rabbit roulade, crisp prosciutto, bulgur wheat, liquorice powder, charred sprouts & butternut puree <b>2016 Pinot Noir</b> <b>2015 Four Generations Merlot</b>	36 <b>9/42</b> <b>58</b>

## 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

Traditional Sicilian tiramisu & dolce latte ice cream <b>2016 Viognier Late Harvest (100mL)</b>	15 <b>7/27</b>
Lemon parfait, blood orange, lime curd, caramelised pistachio & oat biscuit <b>Il Bossetto Moscato D'Asti DOCG, Piemonte IT</b>	15 <b>9/42</b>
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> <b>2013 Sparkling Cabernet Merlot</b> <b>Cuvee Robert Fordham</b>	20 <b>9/40</b>

CELEBRATE BUD BURST AT OUR

**SPRING**

**WINEMAKERS' DINNER**

SATURDAY 14 OCTOBER

6.30PM

Five courses with matching wines



**Bookings essential**