

*CICCHETTI e PANE* {supplementary sharing snacks}

Riverina Olives 'miste' 10

Wood Baked Rosemary Focaccia 14

Our very own Gluten-free Rosemary & Sea Salt Focaccia 16

Wood Baked Rosemary Focaccia, Whipped Ricotta & Chestnut Honey 18

Zucchini 'fritti' 14

Dry Aged Salumi - Pork & Native Pepperberry *Finocchiona* 19

*Sopressata* Chilli 20

Prosciutto San Daniele, 24 month 23

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*Tasting Menu* 85 pp - *Whole table only*

*Shared Antipasti - Whole Table*

Wood Baked Rosemary Focaccia, Whipped Ricotta & Chestnut Honey

Zucchini Fritti

Dry Aged Salumi Plate- Pork & Native Pepperberry *Finocchiona* & Prosciutto San Daniele 24 month

*Individual course*

Tonnarelli, Calamari, Vongole, Tomato, White Wine & Chilli

*Individual course*

Grilled Flat Iron Steak, Bagna Cauda Butter & Horseradish & Jus

*Individual course*

Italian Meringue, Lemon Curd, Passionfruit & Citrus

*Supplementary Italian cheese course 16 pc*

*prepared with dried fruits, pane carasau & nuts*

Grottone

Gorgonzola verde capra

Testun al' Barolo

*sheep, hard, Italy*

*mixed cow/goat, blue, Italy*

*cow, semi hard, Italy*

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*Tasting Sample Menu* 115 pp - Whole table only

*Shared Antipasti - Whole Table*

Rangers Valley Fillet of Beef Carpaccio, Testun al' Barolo & Salsa Verde

Heirloom Figs, Beetroot, Basil, Mozzarella di Bufala & 'vincotto'

Zucchini Flowers Quattro Formaggi

Wood Baked Eggplant 'Parmigiana'

*Individual course*

Mafaldine, Pine Mushroom, Porcini, Portobello, White Wine, Ricotta Salata & Soft Herb Gremolata

*Individual course*

Tagliatelle, Lobster Tail, Saffron, Tomato, White Wine & Chilli

*Individual course*

Grilled Ribeye off the Bone MB4+, Pickled Beetroot, Horseradish & Jus

*Individual course*

Tira Mi Su

*Supplementary Italian cheese course 16 pc*

*prepared with dried fruits, pane carasau & nuts*

Grottone

cow, semi hard, Italy