



Entree

	<i>e.</i>	<i>m.</i>
<i>Soup of the Day</i>	9	
<i>Mushroom and goat's cheese Bruschetta</i>	9	
<i>Seared scallops and prosciutto with verjuice glaze</i>	17	25
<i>Risotto of roasted chicken, pinenuts, baby leaf spinach and garlic</i>	16	22
<i>Rigatoni Chianti style with beef, garlic, thyme and Swiss brown mushrooms</i>	15	21
<i>Arribiata chilli prawns with coriander and olive chermoula</i>	18	26

Main course

<i>Twice cooked veal shank with cannellini beans, thyme, and leek mash</i>	24	
<i>Pork belly slow roasted with sage, sea salt and garlic potatoes</i>	25	
<i>Black Angus 300 gram Sirloin steak cooked to your liking, served with herb butter melt</i>	32	
<i>Aegean Seafood Stew with fresh shellfish, rockling, vine-ripened tomatoes and basil</i>	26	
<i>Tuscan chicken breast rolled with pancetta, rocket, pesto, atop fire roasted capsicum</i>	24	
<i>Celerac, Spinach, leek and horseradish gratin</i>	17	
<i>Today's Catch: Fish of the day - Please ask your waiter</i>		Market

Side Orders

<i>Salads</i>	<i>Italian</i>	5
	<i>Rocket, Pear and Parmesan</i>	6
<i>Vegetables</i>	<i>Sautéed Spinach with garlic and onion</i>	5
	<i>Caramalised Button onions</i>	5.5
	<i>Gratineed Mushrooms</i>	5.5
	<i>Seasonal greens</i>	6

Please enquire regarding our Daily specials



Dessert

<i>Sticky Date and Toffee pudding served with double cream and toffee sauce</i>	9
<i>Mango Panna Cotta with roasted almond praline and double cream</i>	10
<i>Seasonal fruits served aside warm chocolate fondue</i>	11
<i>Italian style crepes with a lemon, sweet peppercorn and sugar syrup</i>	9
<i>Imported blue and Brie served with dried apricots and Yarra Valley Lavosh</i>	11

To Finish

<i>Cafe - Cappuccino, Cafe Latte, Long Black, Espresso, Macchiato</i>	4
<i>Te - English breakfast, Earl Grey, Chamomile, Peppermint, China Jasmine</i>	3.5
<i>Affogato - espresso with vanilla bean ice cream and frangelico</i>	12.5
<i>Port</i>	
<i>Penfold's Club</i>	4
<i>Galway Pipe</i>	5.5
<i>Grandfather</i>	12