

Small Dishes

F & F tasting plate for two people	28
Deep fried school prawns with lemon aioli	14
Grilled Istra prosciutto wrapped buffalo mozzarella, with radicchio cup and white bean puree	16
Pan seared scallops with a basil mayonnaise gratin, lemon sorbet and tomato crisps	18
Saganaki, panfried kefalograviera cheese with carrot and cardamon jam	16

Main Courses

Canestroni filled with ricotta and roast pumpkin, with creamed spinach, lemon sauce, pepitas and fried sage	29
Slow braised chicken maryland, boned and rolled with fresh chestnuts, pistachios and herbs, with braised cabbage and honey carrots	36
Spice crusted and roasted lamb rack stuffed with zucchini, with baked Jerusalem artichoke, pickled eggplant and herb salad	37
Pan seared kingfish fillet with spinach paste and celeriac remoulade	36
Slow cooked veal shank with wild mushrooms, with a caper and thyme sauce	38
Char-grilled, house aged sirloin with baby beetroots, fried gnocchi and silverbeet	38

Side Dishes

Steamed broccoflower with toasted almonds	9
Crushed and fried chat potatoes with rosemary and garlic	9
Rocket, shredded beetroot and goats cheese salad	9

Desserts

Doughnuts with lemon and vanilla syrup and vanilla gelati	16
Chocolate poached pear with chestnut cream and almond praline	16
Cinnamon poached quince pie with clotted cream	16
Affogato; vanilla bean gelati and espresso with liquor	15
House made gelati trio	13
Cheese Plate: 100gm tallegio with lavosh and fruit	20