

MENU

STUZZICHINI

Olive - marinated Sicilian green and Ligurian olives with chilli rosemary grissini	9.00
Fiore di zucca - zucchini flower filled with basil, mascarpone and pumpkin puree (1 pce)	11.00
Ostriche - freshly shucked oysters with peach Bellini granita (3 pce)	13.00
Funghi ripieni - baked swiss brown mushrooms with gorgonzola, marscapone, pangrattato and salsa verde	15.50
Cavolfiore - cauliflower, pickled, pureed, crumbled with fresh herbs and pomegranate (v)	14.00
Polpette - beef meatballs with parmesan and San Marzano tomato	13.50

RISOTTERIA

our selection of risotto,
made especially with Ferron - Vialone Nano rice (I.G.P.)

Risi e bisi - (from the Veneto region) fresh peas, pancetta, shallots and Parmigiano	26.00
Zucchine - zucchini Sicilian oregano and Milawa blue cheese	27.00
Scampi - roast Australian scampi and Koo Wee Rup asparagus	33.00
Zucca - pureed butternut pumpkin with sage, candied walnuts and goats cheese	25.00
Capesante - scallops, black truffle and chive	26.00
Funghi misti - mixed seasonal mushrooms, Parmigiano and aromatic herbs	28.00
Granchio - spanner crab with tomato and chilli	31.00
Wallaby - wallaby shank braised with Abbotsford stout and native pepper berries	27.00
Pollo - organic chicken ragù with smoked caciocavallo cheese and fresh chilli	26.00
Anatra - organic duck, porcini mushroom and sage	31.00
Salsicce - house made pork and fennel sausage, basil and parmigiano	28.00

ASSAGGINI

Salmone - cured salmon, Sicilian blood orange, capers and chive	17.00
Caprese - rosemary-smoked cherry tomatoes, buffalo mozzarella, EVOO compressed cucumber, beetroot, asparagus, raspberry vinegar	16.00
Calamari grigliati - grilled calamari with nduja and saffron potatoes	19.00
Capesante - pan fried scallops, avruga caviar, asparagus and cauliflower	17.00
Cozze - sauteed mussels, cannellini bean crema, confit tomatoes and pancetta	22.00

PASTA

made in house daily

Spaghettoni allo Scoglio - lemon infused pasta with fresh seafood, chilli, white wine and EVOO	36.00
Mezzaluna - saffron pasta filled with gorgonzola and walnuts, pork ragu	29.00
Gnocchi quattro formaggi - Milawa blue, taleggio, pecorino and aged parmesan	28.00

CONTORNI E INSALATE

Patate - Chat potatoes, marjoram, parmigiano	11.00
Verdi - sauteed seasonal greens, garlic, lemon	11.00
Rucola - roquette, 48 month aged Parmigiano Reggiano, walnuts, chestnut honey	11.00
Lattuga Romana - tossed cos leaves with blood orange vinaigrette, Sicilian oregano and cracked pepper	11.00
Patatine di melanzane - eggplant chips with chervil aioli	11.00
Radicchio - charred radicchio with pickled fennel, pomegranate, mint and vinaigrette	11.00

SELEZIONE DELLO CHEF

A selection of 4 courses tailored by our kitchen crew

55.00

Due to extended number of courses, we request that the whole table orders the Selezione dello Chef menu

PIATTI PRINCIPALI

Bistecca - char grilled Cape Grim t-bone, 400g	45.00
Pesce del giorno - our fresh fish of the day	MP
Anatra arrosto - Milawa organic boneless ½ duck, hazelnut jus	38.00
Saltimbocca - pork loin wrapped with prosciutto San Daniella with sage, roasted heirloom carrots and Du Puy lentils	36.00
Abbacchio - braised Flinders Island lamb shoulder, with chilli, broad beans and burrata	34.00