

PRIMA DEL CONCERTO STUZZICHINI E ASSAGGINI

Olive - marinated Sicilian green and Lingurian olives with chilli rosemary grissini <small>GF/DF</small>	9.00
Capesante - pan fried scallops, avruga caviar, asparagus and cauliflower <small>GF/DF</small>	17.00
Cavolfiore - cauliflower, pickled, pureed, crumbled with fresh herbs and pomegranate (v) <small>GF/DF</small>	14.00
Fiore di zucca - zucchini flower filled with basil mascarpone and pumpkin puree (1 pce)	11.00
Funghi ripieni - baked swiss brown mushrooms with gorgonzola, marscapone, pangrattato and salsa verde <small>GF</small>	15.50
Polpette - beef meatballs with parmesan and San Marzano tomato	13.50

Salmone - cured salmon, Sicilian blood orange, capers and chive <small>GF/DF</small>	17.00
Caprese - rosemary-smoked cherry tomatoes, buffalo mozzarella, EVOO compressed cucumber, beetroot, asparagus, raspberry vinegar <small>GF</small>	16.00
Calamari grigliati - grilled calamari with nduja and saffron potatoes <small>GF/DF</small>	19.00
Ostriche - freshly shucked oysters with each Bellini granita (3 pce) <small>GF/DF</small>	13.00
Cozze - sauteed mussels, cannellini bean crema, confit tomatoes and pancetta	22.00

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 <small>GF</small>	26.00
Zucchine - zucchini Siciliano oregano and Milawa blue cheese	27.00
Capesante - scallops, black truffle and chive <small>GF/DF</small>	26.00
Funghi misti - mixed seasonal mushrooms, Parmigiano and aromatic herbs <small>GF</small>	28.00
Granchio - spanner crab with San Marzano tomato and chilli <small>GF/DF</small>	31.00
Pollo - organic chicken ragù with smoked caciocavallo cheese and fresh chilli <small>GF</small>	26.00
Anatra - organic duck, porcini mushroom and sage <small>GF/DF</small>	31.00
Zucca - pureed butternut pumpkin with sage, candied walnuts and goats cheese <small>GF</small>	25.00
Salsicce - housemade pork and fennel sausage, basil and parmigiano <small>GF</small>	28.00

PIATTI PRINCIPALI

Spaghettoni allo Scoglio - lemon infused pasta with fresh seafood, chilli, white wine and EV00 <small>DF</small>	36.00
Pesce del giorno - our fresh fish of the day <small>GF/DF</small>	MP
Abbacchio - braised Flinders Island lamb shoulder, with chilli, broad beans and burrata <small>GF</small>	34.00
Gnocchi quattro formaggi - Milawa blue, taleggio, pecorino and aged parmesan	28.00
Anatra arrosto - Milawa organic boneless 1/2 duck, hazelnut jus <small>GF/DF</small>	38.00

CONTORNI E INSALATE

Patate - Chat potatoes, marjoram, parmigiano <small>GF</small>	11.00	Lattuga Romana - tossed cos leaves with blood orange vinaigrette, Sicilian oregano <small>GF/DF</small>	11.00
Verdi - sauteed market greens, garlic, lemon <small>GF/DF</small>	11.00	Patatine melanzane - eggplant chips with chervil aioli <small>DF</small>	11.00
Rucola - roquette, 48 mth aged Parmigiano Reggiano, walnuts, chestnut honey <small>GF</small>	11.00	Radicchio - charred radicchio with pickled fennel, pomegranate, mint and vinaigrette <small>GF/DF</small>	11.00

WINES BY THE GLASS

SPARKLING

NV Tutto Bene Secco <small>Pinot Noir, Chardonnay - France</small>	G / B	12 / 49
NV Tutto Bene Dolce <small>Moscato - Griffith N.S.W</small>		12 / 49
NV Billecart Salmon Brut <small>Chardonnay, Pinot Noir, Pinot Meunier - Ay, France</small>		20 / 130
NV La Gioiosa <small>Prosecco DOCG - Bergamo, Italy</small>		13 / 58

WHITE

2017 Tutto Bene <small>Friulano - Mornington Peninsula, VIC</small>		12 / 49
2017 La Linda Riesling - <small>Clare Valley, SA</small>		13.5 / 60
2017 Summer Poppy <small>Sauvignon Blanc - Marlborough, NZ</small>		12.5 / 50
2017 Quealy Balnarring <small>Pinot Grigio - Mornington Peninsula, VIC</small>		13 / 53
2015 Mount Monument <small>Chardonnay - Mount Macedon VIC</small>		15 / 68
2016 Meridies Nardello Soave <small>Garganega - Veneto, Italy</small>		15 / 68

ROSÉ

2016 Cerasuolo D'Abruzzo Montepulciano Dop - <small>Abruzzo, Italy</small>		14 / 59
--	--	---------

RED

2017 Tutto Bene <small>Cabernet Merlot - Heathcote, VIC</small>		12 / 49
2013 Jorche 'Caleido' <small>Negramaro IGP - Puglia, Italy</small>		16.5 / 74
2016 Lavignone Barbera D'Asti <small>Nebbiolo - Barbera Piemonte, Italy</small>		13.5 / 60
2015 Cecchi Chianti Classico - <small>Tuscany, Italy</small>		16.5 / 74
2012 Victoria Avenue <small>Pinot Noir - Yarra Valley, VIC</small>		13 / 55
2016 Tellurian red line <small>Shiraz - Heathcote, VIC</small>		15 / 67

BEERS

AUSTRALIAN BEERS

Hawthorn Pale Ale	9
Hawthorn Pilsner	9
Hawthorn Amber Ale	9

Cascade Light	6.5
Crown Lager	8.5

MEXICAN & USA BEERS

Corona	9
Goose IPA	9
ITALIAN BEERS	
Menabrea	8
Peroni Leggera	9
Ichnusa	9.5

TAP BEERS

Stella Artois	9.5 / 13
Carlton Draught	7.5 / 11
4 Pines Pale Ale	8.5 / 12

CIDERS

Bonamy's Apple Cider-Tas	9
Blossom Rose Sparkling Apple Cider	8