



## FROM THE FARM

*Our farm in the Macedon Ranges is chemical free and run on biodynamic principles*

**LETTUCE** LITTLE GEM, RED OAKLEAF, RED COS, BUTTERCRUNCH, **CAULIFLOWER** SNOWBALL, **CABBAGE** RED, SUGARLOAF, **BROCCOLI** DI CICCIO, **SILVERBEET** FORDHOOK, **LEEKS**, **JERUSALEM ARTICHOKES**, **FENNEL** TAURO, **ROCKET** BROAD LEAF, **PARSNIP**, **CELERY**, **CARROTS**, **ONIONS** CREAMGOLD, **TURNIPS** TOKYO, **MIZUNA** GREEN AND PURPLE, **KALE** TUSCAN **GARLIC** AUSTRALIAN PURPLE, DUGANSKI **PARSLEY**, **SAGE**, **THYME**, **RHUBARB**, **MINT**



## OYSTERS

*shucked to order*

6 each

## ANTIPASTI

### *Carpaccio di pesce crudo*

Carpaccio of raw fish 32

### *Quaglia arrostita*

Roasted Gippsland quail, deboned, with mushroom, gorgonzola orzotto and pancetta 32

### *Antipasto all'Italiana*

Chefs selection of cured meats with pickles, cheese and grissini 34

(serves 2-3 people)

### *Capesante grigliate*

Hervey Bay scallops in the shell with cauliflower puree and lemon & caper butter

10 each

### *Calamari Fritti*

Calamari dusted in rice flour served with rocket and radicchio 38

## PRIMI

### *Agnolotti del Plin*

Agnolotti filled with roasted rabbit, pork and veal finished in butter and sage 27/35

### *Risotto di Stagione*

Risotto of the season

MARKET PRICE

### *Spaghetti alle Vongole*

Spaghetti with Goolwa Pipis, Bottarga, chilli and breadcrumbs 29/37

### *Tortelloni di Zucca*

Pumpkin Tortelloni with squacquerone cheese, pumpkin seeds and beurre noisette 28/36

### *Fettuccine Ragu D'anatra*

Homemade Fettuccine Pasta with Duck

Ragu 27/37



## LET US FEED YOUR TABLE

We'll serve up a selection of our favourite Italian regional dishes for you. Please inform us of any dietary requirements

**\$110 PP**

(Beef surcharge \$20 pp)

## SECONDI

### *Pesce del Giorno*

Butterflied King George Whiting with Sicilian crumb and salmoriglio

MARKET PRICE

### *Capretto rustico*

Kid goat cooked on the bone in white wine with potatoes and peas 48

### *Galletto alla griglia*

Chargrilled spatchcock with field mushrooms 45

### *Bistecca alla brace*

600g Gippsland pasture fed rib-eye chargrilled over Mallee root 90

## CONTORNI

### *Insalata*

Handpicked mixed leaf salad with citronette 12

### *Bieta e parmigiano*

Sauteed silverbeet with parmesan 12

### *Patatine*

Hand cut chips 14

SIDE DISHES SERVE 2-3 PEOPLE

## DOLCI

### *Cuore Caldo*

Soft centred Chocolate torte with mandarinsorbet 17 (allow 15 mins)

### *Panna cotta*

Vanilla panna cotta with rhubarb and sbrisolona 17

(contains nuts)

### *Sfoglia Di Mela*

Puff pastry apple tart with caramel sauce and honey cinnamon mascapone 17

(allow 15 minutes)

### *Cannolo Scopri*

Cannolo with coffee gelato, hazelnut zabaglione and sweetened buffalo ricotta 17

### *Semifreddo al Pistacchio*

Mascarpone, ricotta, pistacchio crumble and pistacchio salsa 17

## FORMAGGI

*Your choice of two cheeses served with*

*accompaniments 24/60g*

**Additional cheese 12/30g**

Berry's Creek Riverine Blue Gippsland

Pyengana Cheddar Tasmania

L'Artisan Mountain Man Vic

Alta Badia DOP Italy

Parmigiano Reggiano DOP Italy

## IL PANE

WE USE A NATURAL STARTER, MADE IN 2010 WITH ORGANIC FLOUR THAT WAS ALLOWED TO FERMENT IN A CONTROLLED ENVIRONMENT UNTIL THE PERFECT ACID BALANCE AND HEALTHY BACTERIA WERE CREATED. WE KEEP IT ALIVE BY REFRESHING IT DAILY WITH ORGANIC FLOUR AND WATER, WHICH IS WHAT MAKES OUR BREAD SO GOOD!

*A loaf of bread to take home \$10 (subject to availability)*

*The Victorian olive oil we serve with our bread \$20 bottle (250ml)*