

Antipasti

Oliva - house marinated olives, crusty bread, olive tapenade ^{nf}
^{df gf* v*} **10**

Salumi for two - our selection of premium cured meats ^{df gf*} **32**

Rare Breed Kurobuta Berkshire capocollo

Natural fermented Norcino salami

David Blackmore Wagyu bresaola

San Daniele prosciutto

Quaglia - quail stuffed with raisins, pine nuts and wrapped in pancetta, poached quail egg, truffle pecorino fondue, peperonata ^{gf} **20**

Cavolfiore - beer battered cauliflower, cauliflower puree, coconut yogurt and beetroot dressing ^{v nf df vgn} **16**

Crocchette - salted cod and potato crocchettes, avocado aioli, radicchio salad, black olive crumble ^{nf gf} **16**

Cozze - cream of mussel soup, bread, tarragon butter, bottarga (VIC) ^{nf gf} **16**

Pancetta - Berkshire pork belly, celeriac and mustard salad, grilled fennel, green apple puree (VIC) ^{gf nf df*} **19**

Anna's Choice - my choice of our winter entrees to share: salumi, pancetta, cavolfiore. Min of 4 people **25pp**

Primi

Pasta of the day - please refer to today's specials

Risotto zucca e funghi - butternut squash risotto, oven roasted pine mushrooms, gorgonzola ^{gf v nf} **32**

Gnocchi di ricotta - housemade ricotta and lemon gnocchi, venison ragu, cime di rapa ^{nf gf* df*} **36**

Ravioli di patate - housemade potato and kale ravioli, cherry tomatoes, smoked butter ^{v nf} **32**

Scialatielli - housemade pasta, clams, mussels, prawns, tomatoes, zucchini, chilli ^{nf gf* df*} **38**

Secondi

Pesce - fish of the day, please refer to today's specials

Manzo - O'Connor premium grass-fed eye fillet spinach and garlic sauté, sweet potato confit, truffle cream, shiraz jus (VIC, MBS2) ^{gf nf df*} **46**

Guancia - braised O'Connor premium beef cheek, pumpkin puree, endive, parsnip chips (VIC) ^{gf nf df*} **40**

Festa Condasiva - duck breast and braised beef cheek with sweet potato confit, pumpkin puree, brussels sprouts, caramelised spring onion, shiraz wine jus (VIC) ^{gf nf df*} **80 for two**

Pizza

Pizza special - please refer to today's specials

Focaccia - garlic, rosemary, sea salt, Estate extra virgin olive oil ^{v nf gf*} **12**

Margherita - tomato passata, buffalo mozzarella, fresh basil ^{v nf gf*} **24**

Pancetta - potato, pancetta, scamorza, gorgonzola, leeks, rosemary ^{nf gf*} **28**

Gamberetti - local prawns, garlic base, scamorza bianca, pancetta, rocket, dill lemon and chilli dressing ^{nf gf*} **28**

Contadino - Mediterranean vegetables, scamorza, tomato passata, fresh basil, shaved parmesan ^{nf gf*} **26**

Boscaiola - wild mushrooms, fresh sausage, scamorza cheese, rocket leaves, truffle sauce ^{nf gf*} **27**

Salumi - tomato passata with your choice of mild sopressa or hot Calabrese salami ^{nf gf*} **24**

Pannunzo - folded edge pizza, béchamel, smoked scamorza, San Daniele prosciutto, cherry tomatoes, rocket, parmesan, balsamic reduction ^{nf} **26**

*Gluten-free pizza bases are available, add \$2.
No halves available. Olives may contain stones.*

Contorni

Patate schiacciate - crisp potatoes, garlic, rosemary, sea salt ^{v df nf gf*} **10**

Polenta - hand cut chips, truffle aioli ^{v gf nf*} **10**

Broccolini - sauté broccolini, chilli, lemon oil ^{v gf df vgn nf} **12**

Insalata di stagione - seasonal green salad, housemade dressing ^{v vgn nf df gf} **12**

Pera e endivia - pear, witlof, gorgonzola dressing, walnuts, mizuna ^{v gf nf* vgn* df*} **14**

Gluten free bread - housemade w. buckwheat flour, roasted pumpkin and sage ^{vgn v gf df nf} **3.5**

Bambini

Margherita pizza ^v or housemade pasta with a simple butter or traditional tomato sauce, topped with cheese ^v, followed by rainbow ice cream **19**

Chef's Choice

We'll present your table with a four or five course feast, all personally chosen by our Executive Chef.

4 courses \$80pp, paired wines add \$40pp
5 courses \$85pp, paired wines add \$45pp

gf Gluten free | *df* Dairy free | *v* Vegetarian | *vgn* Vegan |

nf Nut Free | *gf* df* v* vgn* nf** Can be adapted.

Public Holidays – a 15% surcharge applies.

First serve of bread is on us, additional bread \$4 per serve.

Thank-you for understanding.

