



Winter Affare

Join us for 2 courses and a glass of Estate Wine for \$50.

Available on Wednesday, Thursday lunch and dinner, Friday lunch only.

Antipasti

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

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

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

Secondi

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

Risotto milanese - saffron risotto with braised O'Connor premium beef cheek and lemon gremolata ^{gf nf}

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

Dolce

Bombolone - sugar doughnuts with pear and mint, housemade limoncello cream, strawberry ice-cream ^{v nf*}

Tiramisu - mascarpone, Grappa al Caffè and berry jelly ^v

Tortino - warm chocolate tortino, Grappa di Prosecco ice-cream with hints of orange ^v

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. Thank-you for understanding