

# Alfresco Dining – Spring 2019

## Sharing plates

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**Salumi** - our selection of premium cured meats <sup>df nf gf\*</sup> **32**

Rare Breed Kurobuta Berkshire capocollo

Salami finocchiona

Wagyu bresaola

San Daniele prosciutto

**Formaggi** - specialty cheese, crostini, onion jam <sup>v nf\* gf\*</sup>

Pyengana Mature Cheddar, Tarago Triple Cream Cheese, Tarago Shadow of Blue

One cheese **18** Two cheeses **24** Three cheeses **28**

**Oliva** - house marinated olives, crusty bread, olive tapenade <sup>nf df gf\* v\* vgn\*</sup> **10**

**Anna's Polpetti** - meatballs with tomato sugo <sup>nf</sup> **14**

**Crocchette** - salted cod and potato croquettes, avocado aioli, radicchio salad, black olive crumble <sup>nf gf</sup> **16**

**Burrata** - burratina cheese, smoked eggplant puree, toasted almonds and sundried tomato dressing <sup>v gf nf\*</sup> **18**

**Piccolo burger** - mini wagyu sliders with estate onion jam, pickled cucumber, cheese, spicy chipotle aioli <sup>nf df\*</sup> **16**

**Polenta** - hand cut chips, balsamic reduction <sup>v gf\* nf</sup> **10**

**Patatine** - beer battered chips with garlic aioli <sup>v nf df</sup> **9**

**Insalata di stagione** - seasonal green salad, housemade dressing <sup>v vgn nf df gf</sup> **12**

**Arance e finocchi** - fennel, orange, parmesan, mizuna leaves, citronette dressing <sup>v gf nf vgn\* df\*</sup> **14**

**Broccolini** - sauté broccolini, chilli, lemon oil <sup>v gf nf df vgn</sup> **12**

## Pizza

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**Margherita** - tomato passata, buffalo mozzarella, fresh basil <sup>v nf gf\*</sup> **24**

**Mini Margherita for children** - mozzarella, tomato passata <sup>v</sup> **15**

**Contadino** - Mediterranean grilled vegetables, scamorza, tomato base, fresh basil, shaved parmesan <sup>nf v gf\*</sup> **26**

**Gamberetti** - local prawns, garlic base, scamorza bianca, pancetta, zucchini, dill, lemon & chilli dressing <sup>nf gf\*</sup> **28**

**Pannunzo** - folded edge pizza, béchamel, smoked scamorza, San Daniele prosciutto, cherry tomatoes, rocket, parmesan, balsamic reduction <sup>nf</sup> **26**

**Salumi** - tomato passata, scamorza and your choice of mild sopressa or hot calabrese salami <sup>nf gf\*</sup> **24**

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

## Dolce

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**Bombolone** - sugar coated donuts, orange liqueur curd, apple and vanilla chutney, fior di latte ice-cream <sup>v nf\*</sup> **14**

**Pair with Arancia Liqueur** **8**

**Panna Cotta** - dark chocolate and coffee grappa panna cotta, hazelnut ice-cream <sup>gf\*</sup> **16**

**Pair with Grappa al Caffè** **9**

**Gelato** - gelato & sorbet <sup>v gf\* df\* vgn\*</sup> **12**

**Affogato** - fior di latte gelato, a shot of hot espresso and our own almond biscotto <sup>gf\* v</sup> **9**

**+ Estate Liqueur: Cioccolato, Liquirizia, Grappa, Arancia** **17**