

Alfresco Dining – Summer 2019-2020

Sharing plates

Salumi - our selection of premium cured meats and duck liver parfait ^{nf df* gf*} **32**

Rare Breed Kurobuta Berkshire capocollo

Salami finocchiona

Wagyu bresaola

San Daniele prosciutto

Formaggi - specialty cheese, crostini, onion jam ^{v nf* gf*}

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 ^{nf df gf* v* vgn*} **10**

Anna's Polpetti - meatballs with tomato sugo ^{nf} **14**

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

Burrata - buffalo mozzarella, black garlic, olive jam, asparagus, watercress ^{v nf gf*} **20**

Piccolo burger - wagyu beef with estate onion jam, pickled cucumber, cheese, spicy chipotle aioli ^{nf df*} **16**

Polenta - hand cut chips with parmesan and truffle aioli ^{v gf nf} **10**

Patatine - beer battered chips with garlic aioli ^{v nf df} **9**

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

Insalata di stagione - cozz heart, mustard vinaigrette, pecorino ^{v vgn gf nf df*} **12**

Pizza

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

Mini Margherita for children - mozzarella, tomato passata ^v **15**

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

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

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

Salumi - tomato passata, scamorza and your choice of mild sopressa or hot calabrese salami ^{nf gf*} **24**

Gluten-free pizza bases are available, add \$2. | No halves available.

Olives may contain stones.

Dolce

Bombolone - sugar coated donuts with yuzu curd, citrus and fior di latte ice-cream ^{v nf} **14**

Pair with Liquore all'Arancia **8**

Panna Cotta - dark chocolate and coffee grappa panna cotta with hazelnut ice-cream ^{gf*} **16**

Pair with Grappa di Pinot Grigio **10**

Gelato - gelato & sorbet ^{v gf* df* vgn*} **12**

Affogato - fior di latte gelato, a shot of hot espresso and our own almond biscotto ^{gf* v} **9**

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