

## ENTRÉE

<b>SALT &amp; PEPPER CALAMARI</b> - fresh from Victoria market lightly pepper dusted with rocket salad and lemon salsa aioli	9
<b>CRISP ZUCCHINI FLOWERS</b> with ricotta & chilli on capsicum remoulade	10
<b>LIGHTLY CRUMBED EGGPLANT</b> with tomato caponata sauce, rocket & vegan parmesan	10
<b>CAPRESE SALAD</b> buffalo mozzarella, heirloom tomato, fresh basil, balsamic glaze	12
<b>MUSHROOM &amp; VEGAN CHEESE ARANCINI</b> on tomato sugo with braised red cabbage	9
<b>CAULIFLOWER TRIO</b> white pureed, purple lightly fried & green chargrilled	10
<b>SLOW POACHED SPICED PORK BELLY</b> served with Italian agrodolce sauce	12
<b>BEEF CHEEKS RISOTTO</b> with green peas & parmesan cheese	15
<b>BAKED LAMB RIBS</b> with spicy American BBQ sauce & slaw	12

## MAINS

<b>VEAL OR CHICKEN SCHNITZEL</b> choice of crumbed veal or chicken with red cabbage slaw	26
<b>CRISPY SKIN SNAPPER</b> pan fried with Sicilian caponata, salsa verde & pine nuts	32
<b>GNOCCHI</b> home made potato dumplings with heirloom tomatoes, baby shallots & chilli	24
<b>LINGUINI MARINARA</b> linguini pasta with market fresh seafood, crushed tomato & chilli	28
<b>TORTELLINI VEGETARIAN</b> pumpkin filled tortellini with roasted beetroot emulsion	26
<b>EYE FILLET 200GR</b> grass fed gippsland eye fillet with potato puree & broccolini - your choice of mushroom or red wine jus	38
<b>RIBEYE FILLET 300GR</b> with beer battered fries & garden fresh salad - your choice of mushroom or red wine jus	36

### SIDES

7

- crunchy fries with parmesan cheese
- mash potato
- sweet potato fries with chipotle aioli
- steamed broccolini & roasted almond
- garden salad with italian dressing

## SWEET

<b>TIRAMISU</b> coffee infused traditional italian dessert	12
<b>GIANDJUA CHOCOLATE MOUSSE CAKE</b> berry mascarpone, chocolate chilli sauce	16
<b>GREEN TEA PANNA COTTA</b> exotic matcha & green tea panna cotta with black sesame, sugar snap	12
<b>BANANA SPLIT</b> fried split banana, pink flaminco icecream, turkish fairy floss & strawberry cream	15