

## EAT NOW

A new way of dining.

The best of our seasonal menu ready for at home dining and enjoyed right away - best enjoyed with a bottle of vino from our cellar.

### APERITIVO

Bread / olive oil / balsamic	8
Salumi / cured selection / pickles / bread	18
Formaggi platter / two cheeses / chutney / bread	18

### ASSAGGI

Pumpkin & peas arancini / garlic mayonnaise (5)	GF	15
Beef brisket slider / chipotle mayo / house slaw (2)		12
Thin cut chips / garlic aioli / paprika salt	GF	10
Rocket salad / pear / balsamic dressing	GF	10

### PRIMI

Spinach ricotta ravioli / heirloom tomato / kale almond pesto / parmesan		20
Linguine / prawn / calamari / cherry tomato / bisque		20
Pumpkin gnocchi / lamb neck ragout / parsley / parmesan		20
Farfalle pasta / eggplant / olives / capers / napoli		20
Risotto / mushroom / spinach / parmesan		20
GF Option - Penne / any of the above	GF	20

### SECONDO

Braised lamb shank / roast capsicum salsa	GF	30
Half Roast Chicken / garden herbs / roast potato	GF	20

### PIZZETTE

Aglio / garlic puree / mozzarella / parsley		10
Margherita / heirloom tomato / mozzarella / fresh basil		20
Calabrese / tomato / mozzarella / kalamata olive / hot salami		20

### DOLCE

Johnny Ripe apple pie		12
Nutella cheesecake / mixed berry compote	GF	12

### FEED THE FAMILY

Salumi & Formaggi Platter / margherita pizzette / calabrese pizzette		120
double portion braised lamb shank / roast potato / rocket pear salad		

Please advise staff of any allergies or intolerances prior to ordering.  
 While we will make every effort we cannot guarantee that any dish will be free from traces of allergens.

GF INDICATES GLUTEN FREE SOURCED